Miele

Operating instructions for Combi-Cookers and Ovens
H 814
H 818
H 868

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and its use in paper helps
to save more trees.

AUS GB

T.-Nr. 3500720

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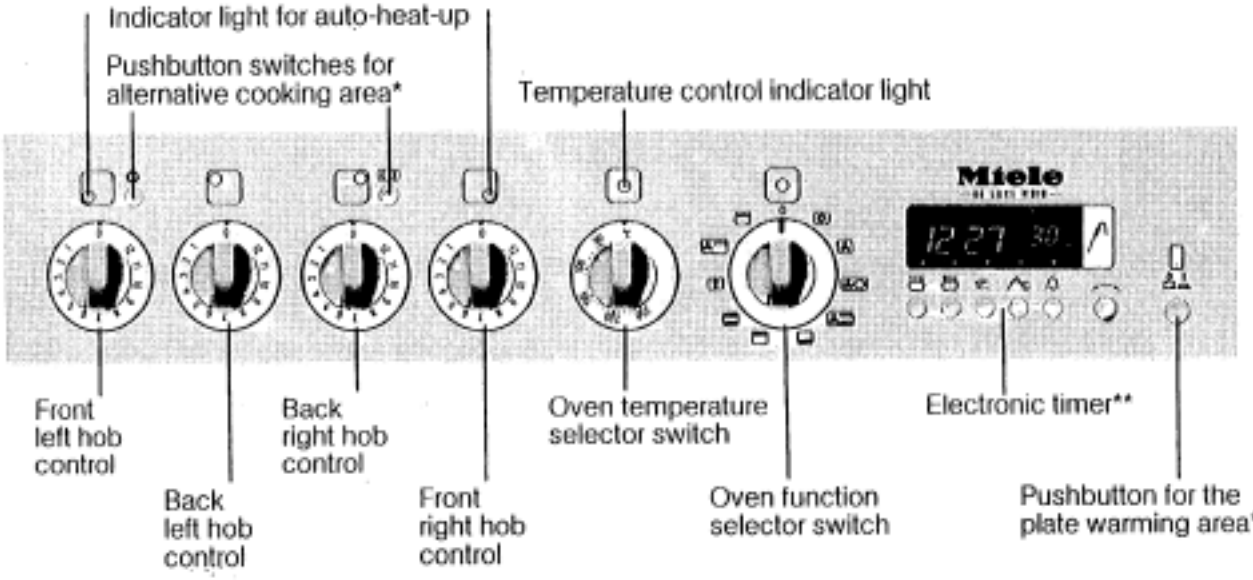
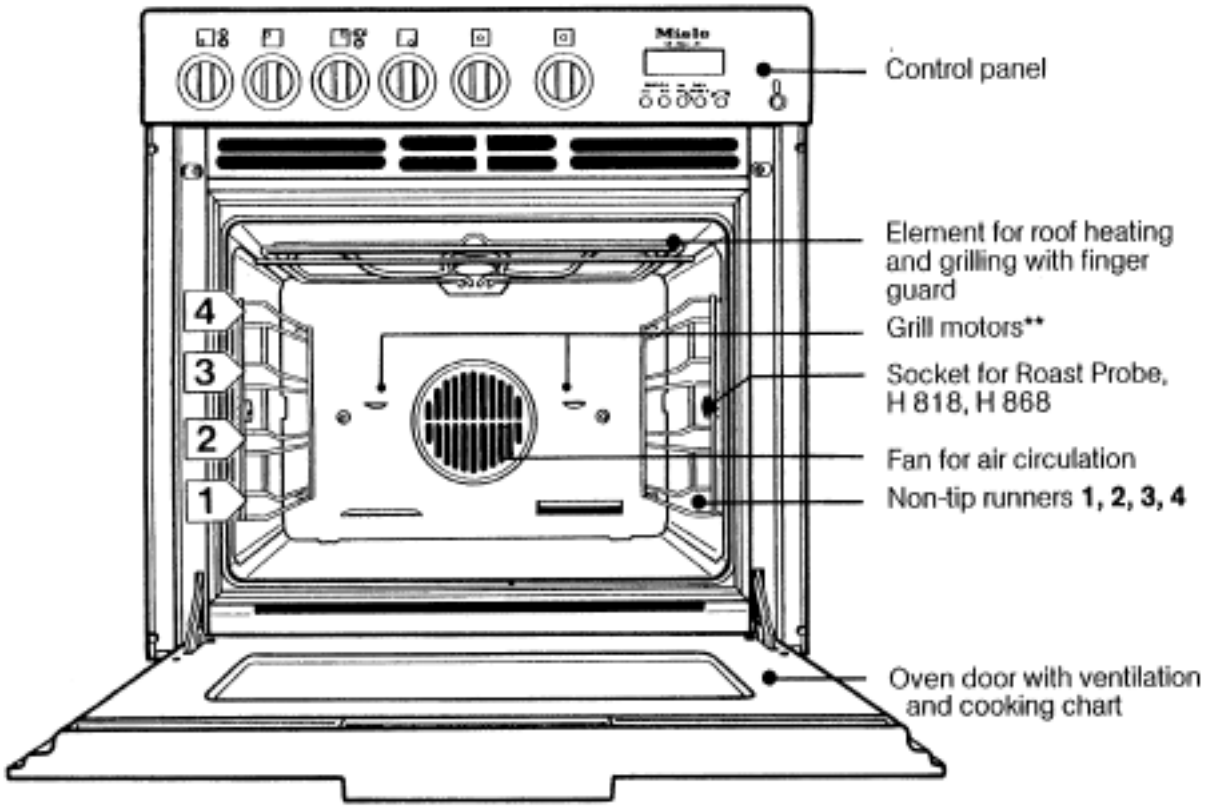
Description of the appliance

H 818 E





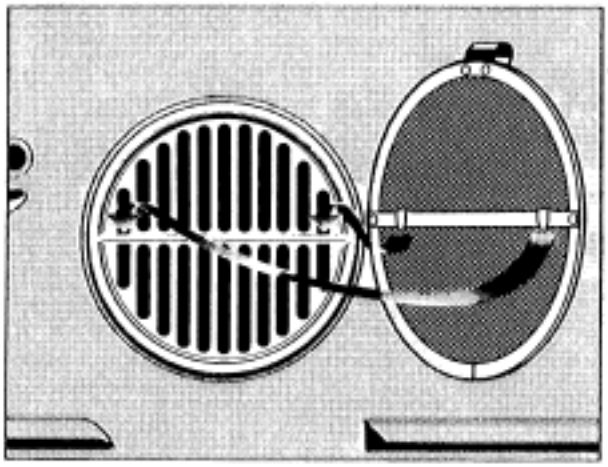
The free-standing cooker has a pull-out storage drawer for accessories, pots and pans etc.

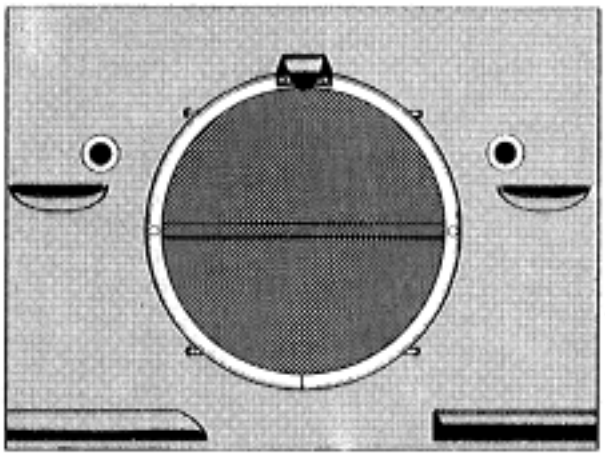
* Type of additional cooking area (where available) depends on hob model
** Depending on model

Description of the appliance

Accessories

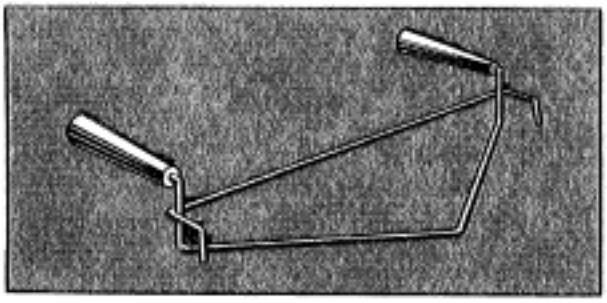
- 3 baking trays
- Dual purpose grill pan/oven tray
- Non-tip rack for baking, roasting or grilling
- Anti-splash tray
- Roasting filter, to be attached in front of the fan aperture before fan oven roasting and hot air grilling

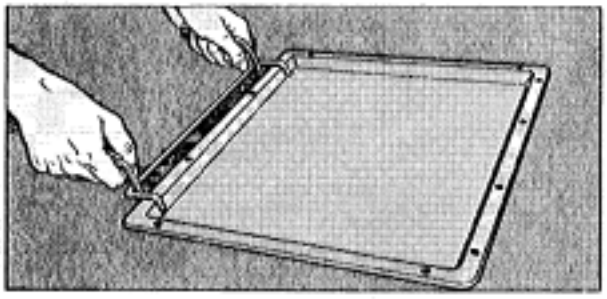




The droplets of fat caught up in the circulating air are deposited on the roasting filter. This helps to prevent too much fat in the oven and especially on the back wall.

- Roast Probe – For roasting meat in the combi oven**
- Double rotisserie for grilling on the spit**
- Handle, for removing and inserting grill pan, rack or baking trays





Please see separate instructions for timer.

** Depending on model (H 868, H 818)

Your contribution to the environment

- **Disposal of the packing material**

The transport and protective packing is mostly manufactured from the following re-useable materials:
- corrugated paper/card
- polystyrene – CFC-free
- polyethylene foil (transparent)
- untreated wood

Don't throw these materials away with your ordinary rubbish. Take them to the nearest collection point. Your local authority will tell you where it is.

- **Disposal of your old machine**

There are materials in old machines which can be re-used, so please don't simply dispose of your old machine, but ask your local authority or scrap merchant whether those parts are reuseable or recyclable.

Warning and safety instructions for the user

Before using the cooker, hob or oven for the first time carefully read the Operating Instructions, and also the separate instruction booklet for the Timer to avoid the risk of accidents and damage to the appliance occuring.

- For safety reasons, the built-in oven and hob **must only be operated when built-in.** This ensures electrical parts are shielded.
- Work on the electric components on this appliance may only be carried out by a suitably qualified engineer. Unauthorized work could be dangerous.
- The appliance is only completely isolated from the electricity supply when it is either switched off at the wall socket, or the mains fuse is withdrawn.
- Do not lean or sit on the open oven door. This could damage the appliance.
- Great care should be taken to ensure that small children do not touch the oven when it is being used.

  The hob, and also external parts of the oven such as the door glass, vents and facia panel can become quite hot. Turn pan handles away from the edge to prevent children from pulling pans over.
- Great care must be taken when placing food in the oven or removing it. **Use of oven gloves is recommended.**
- When the oven function roof and floor or roof heating, or grilling has been chosen, the element in the roof of the oven becomes very hot.

Warning and safety instructions for the user

- The heating element may be dropped down for cleaning when it has cooled and there is no danger of burning oneself. Do not use force as this can cause the element to break.
- Roast probe: after using do not remove until it has cooled. When not in use do not leave the roast probe in the oven. (High grill temperatures for example, could cause damage).
- Do not leave the hob or oven unattended when cooking with oils and fats.
- Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container.
- It is essential to ensure that food has been evenly and sufficiently heated, and to check that it is thoroughly cooked, turning or stirring during cooking if necessary.
- Some foods may contain micro organisms which are only destroyed by thorough cooking, therefore when cooking or reheating foods, eg. poultry, it is particularly important that the food is fully cooked through. If in doubt select a longer cooking or reheating time.
- The hob cooking areas get hot once they are switched on.
  With the ceramic hob a residual heat indicator shows whether a cooking area is switched on, or is still hot.
- In the event of any breakages or cracks occurring in the ceramic hob **it must be switched off immediately and disconnected from the electricity supply.** Contact the Miele Service Department. Do not use the hob until the damaged ceramic plate has been replaced. Continued use would be dangerous as liquids etc boiling over could penetrate the electrical components through the crack.
- When using kitchen appliances connected to sockets near the oven ensure that the cable cannot get trapped in a hot oven door.
- Do not stare at halogen hotplate when heating.
- Do not use the oven/cooker to heat up the room. The high temperatures of oven or hobs could cause inflammable objects in the vicinity to burn.
- Do not use the hob as a resting place for anything else. This could lead to a danger of the article catching fire, if the hob were to be switched on inadvertently.
- **Do not use plastic or aluminium foil containers** for cooking on a hob, as these could melt at higher temperatures and damage the plate of a ceramic hob.

- **Avoid** allowing **sugar** or syrups to boil over on to a hot ceramic hob. If the sugar or plastic residues are allowed to cool on the surface, this could cause pitting or even cracking of the hob. However, should sugar etc boil over on to the hot hob, on no account turn off the hob, but scrape off the sugar or plastic thoroughly from the hot hob with a sharp blade. Be careful not to burn yourself.
- Do not use any pots or pans the base of which has pronounced edges or is ridged. This could scratch or scour permanently.
- Do not drop anything on the ceramic hob.
  Even a scattering of salt or sand could be the cause of damage in certain circumstances.
- Do not use hotplate covers on hobs **with enclosed hotplates** .
  Turning on the hotplate with the covers still in place or putting the cover on a damp hotplate could lead to damage of the hotplate. Condensation could be trapped under them and cause rust.
- When operating the oven on the "Roof and floor", "Floor", or "Intensive baking" setting **do not line the oven floor with aluminium foil.**
  This would block out the floor heating, and there is the danger of damage to the enamelled surface.
  Never place a tin or dish on the floor of the oven when using "Roof and floor" "Floor" heating, or "Intensive baking".
- After using the oven, turn the switch to "Light" for the ventilation fan to dispel residual moisture and cool the oven efficiently. This avoids a build up of condensation on the inside oven door, or which could affect the control panel or surrounding kitchen furniture.
  When the oven is cool, turn the switch to the "0", "Off" position.
- The roast probe must always be taken out of the oven before the grill is turned on.
  The heat could melt the plastic parts of the roast probe.
- Do not heat up tins of food in the oven as pressure will build up in the tin and it will explode.

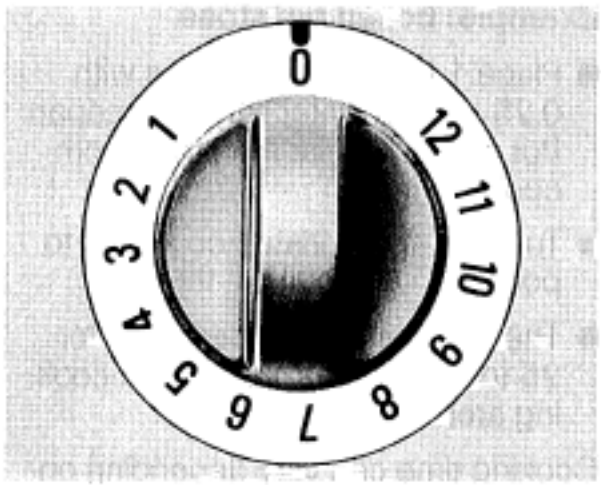
Keep the instructions in a safe place!

Before using for the first time

- Set the time of day on the clock. (see separate instructions)

Important A control on the timer determines whether the oven, the automatic hotplates or cooking areas are controlled **manually** or **automatically. Check that the control is set to the mode you require.** The oven and the front two hotplates / cooking areas can be controlled automatically or manually, the rear two only manually.

- Wipe out the **oven interior** with hot water and a mild detergent. Leave the door open until the oven is perfectly dry.
- The **baking trays, oven racks and oven trays** should be washed in hot water before using for the first time.
- A smell can occur during the first hours of use caused by dissipation of the excess bonding on the oven insulation. To dispel this, before using the oven for the first time, turn the oven selector switch to "fan oven" heating and the temperature control to the highest setting and run for approx. one hour. Ensure the room is well-ventilated while this is in progress.
  When using the rack place in the oven so that the non-tip safety feature is positioned towards the rear. The rack can then only be taken out of the oven by raising it upwards and then pulling it out.
- Thoroughly clean the **ceramic hob** before use, then clean regularly after use when just warm to the touch or cold.
  There might be a slight smell on first use due to drying effect.
- On **enclosed hotplates** for the first few times of using the protective coating will smoke slightly as it hardens.



Open out the inside cover page for an illustration of the hob controls.

All the hotplates/cooking areas are controlled by heat regulators. With these any temperature can be freely selected or adjusted.

The controls for the front hotplates or cooking areas also have an automatic "heat-up" control, which switches from a higher to a lower heat once simmering.

To switch on the automatic heat-up control for settings between 1 and 11 turn to the setting and pull out the knob.

The indicator light above the control knob comes on.

If you turn the control up to 12 or back to 0 this switches off the automatic heat-up control function. The length of time on automatic heat-up depends on the setting chosen. There is a resistance between 7 and 8. This indicates a change of zone. The "simmer zone" is up to 7 and the "frying zone" from 8 onwards. The automatic heat-up time also depends on the zone. At the end of the automatic heat-up period the control switches automatically to continued cooking and the indicator light goes out.

If the control knob is turned to a different setting during the auto heat-up period the length of time will change according to the setting chosen. However if the new setting chosen requires less time than the heat-up time already elapsed, the control passes immediately to continued cooking.

The controls can be turned either clockwise or anti-clockwise to the required setting. When switched on the rings around the knobs are illuminated. The colour of the illuminated ring will deepen from a light shade for a low setting to red for the highest setting.

- Cooking **without** automatic heat-up control

  Select a high setting for bringing to the boil or sealing in the juices. When steam starts being emitted from under the lid, switch to a lower setting to continue cooking.

  Switching to a lower setting at the right time not only avoids pans boiling over or food sticking, but also saves electricity.

The indicator lights above the **controls for the front hotplates or cooking areas** do **not** come on when cooking without "automatic heat-up".

- Cooking **with** automatic heat-up control on the front two cooking areas
  For best results when using the automatic heat-up function:

– Place all the ingredients in a covered pan.

Hob controls

- Turn the control to the setting required between 1 and 11 and pull out (the indicator lamp will light up). The indicator light goes out once the control has switched automatically from heating up to continued cooking.
- Turn the control to "0" to switch off when the cooking is done.

If you want the hotplate or cooking area to be switched off automatically, or if you want to be able to pre-select the start of the cooking time, this can be programmed in using the clock/ timer. See the separate operating instructions for the use of the timer.

Example: boiled potatoes

- Place 1 kg peeled potatoes with 0.25 l salted water into a saucepan. Put on the lid. Place on the 18 cm cooking area.
- Turn the appropriate hob switch to position 5 and pull out the knob.
- The potatoes will be cooked after 25 to 30 minutes, turn off the cooking area.

Cooking time can vary depending on the type of pan and the texture of the potatoes.

Table of settings for hotplates / cooking areas	**Setting**
Melting butter, chocolate etc. Dissolving gelatine Preparing junket and yoghurt	**1–2**
Keeping food warm Warming small quanntities of food / liquid Thickening sauces containing egg yolk, butter Cooking milk pudding Omelettes	**1–3**
Cooking rice, pasta, porridge Steaming fruit, vegetables, fish Cooking broths, pulse soups	**3–5**
Braising meat, fish, vegetables Cooking dumplings, potatoes, soups Preparing jams, jellies, stewed fruit	**4–6**
Frying chops, liver, sausage, fish, eggs	**7–10**
Fryinng pancakes, dropped scones and other liquid batters Frying steaks Deep frying, (chips, fritters) Boiling water	**9–12**

These figures, which envisage approx. 4 helpings, should only be taken as a guide. With deep pans, large quantities, or without the lid on a higher setting is needed. With smaller quantities select a lower setting.

Hobs with enclosed hotplates

All these hobs (e.g. KM 118, 128) are fitted with four enclosed hotplates, two large, two small.

Some hobs have an area for resting hot pans.

Ceramic hobs

- Areas with two selectable options

Turn the control knob and press in the appropriate push button. Press in again to turn off.

⎓ switched on
⎓ switched off

- Diameter of cooking areas

Only the actual cooking area is heated up, the surround remains relatively cool.

- Residual heat indicator

Each cooking area has a residual heat indicator. The indicator goes out when the heated surface of the hob is cool enough to touch.
If the timer is used to pre-select one of the front cooking areas, the residual heat indicator lights up. This acts as a reminder that the temperature will soon increase.

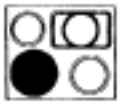
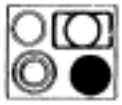
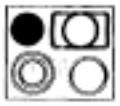
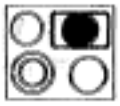
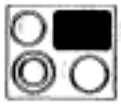
- Warming area

Ceramic hobs with an additional warming area have a push button switch ⎓ at the right hand end of the control panel. An indicator light by the warming area shows whether it is switched on.

There is now a range of tested pots and pans suitable for ceramic hobs.

Hobs – description

Hobs (enclosed hotplates and ceramic hobs)

Type							
	E	E+D	E	E	E	E+D	D
KM 121	1700 W 18 Ø	- -	1000 W 14,5 Ø	1200 W 14,5 Ø	1700 W 18 Ø	- -	- -
KM 124	1000 W 14,5 Ø	2000 W 21 Ø	1500 W 18 Ø	1000 W 14,5 Ø	1250 W 17 Ø	2500 W 29 x 17	- -
KM 125	1800 W 18 Ø	- -	1350 W 14,5 Ø	1000 W 14,5 Ø	1250 W 17 Ø	2500 W 29 x 17	- -
KM 128	1000 W 14,5 Ø	2000 W 21 Ø	1500 W 18 Ø	1000 W 14,5 Ø	1250 W 17 Ø	2500 W 29 x 17	- -
KM 129	1800 W 18 Ø	- -	1350 W 14,5 Ø	1000 W 14,5 Ø	1250 W 17 Ø	2500 W 29 x 17	- -
KM 131	1800 W 18 Ø	- -	1350 W 14,5 Ø	1000 W 14,5 Ø	1250 W 17 Ø	2500 W 29 x 17	**
KM 132	1000 W 14,5 Ø	2000 W 21 Ø	1000 W 18 Ø	1000 W 14,5 Ø	1250 W 17 Ø	2500 W 29 x 17	**
KM 133	1000 W 14,5 Ø	2000 W 21 Ø	1500 W 18 Ø	1000 W 14,5 Ø	1400 W 17 Ø	2200 W 29 x 17	**
KM 134	1800 W 18 Ø	- -	1200 W 14,5 Ø	1000 W 14,5 Ø	1400 W 17 Ø	2200 W 29 x 17	**
KM 141	1800 W 18 Ø	- -	1200 W 14,5 Ø	1200 W 14,5 Ø	1700 W 18 Ø	- -	- -
KM 110	2000 W 18 Ø	- -	1500 W 14,5 Ø	1500 W 14,5 Ø	2000 W 18 Ø	- -	- -
KM 114	2000 W 18 Ø	- -	1500 W 14,5 Ø	1500 W 14,5 Ø	2000 W 18 Ø	- -	*** -
KM 118	2000 W 18 Ø	- -	1500 W 14,5 Ø	1500 W 14,5 Ø	2000 W 18 Ø	- -	- -
H 868	1000 W 14,5 Ø	2000 W 21 Ø	1500 W 18 Ø	1000 W 14,5 Ø	1250 W 17 Ø	2500 W 29 x 17	-

KM = Cooking area / hotplate
E = Heat regulator control
D = Pushbutton
ø = Diameter of cooking area / hotplates in cm
** = Plate warming area, 120 W
*** = Pot rest surface

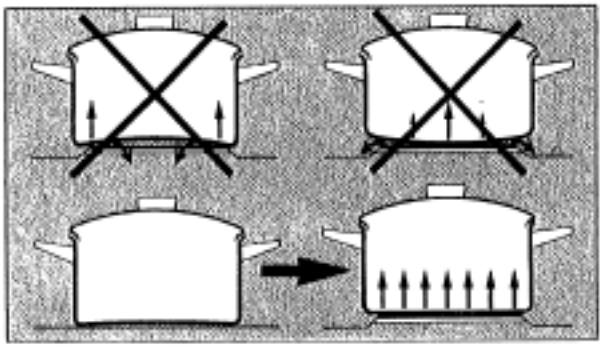
Please note not all types are available in Australia.

Choice of suitable pans

Attention to correct choice and use of pans will help you obtain the best cooking result most economically, and generally avoid food boiling over and sticking.

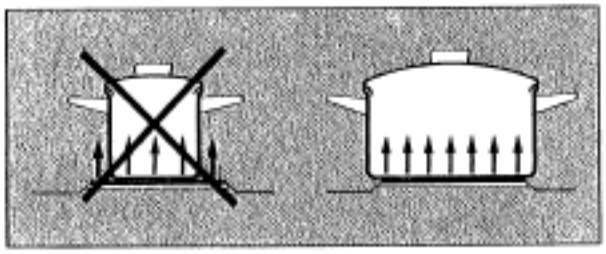
- Pan bases

For maximum economy of electricity when cooking or frying, only use pans with a flat or very slightly concave base. When hot the pan will rest evenly on the hob. Modern saucepans for electric cookers are the most suitable and efficient for use on ceramic cooking areas or solid hotplates.



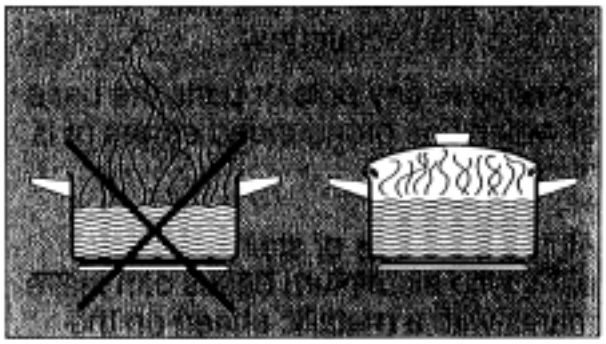
- Size of pan

The diameter of the saucepan or frying pan should be very slightly larger than that of the hotplate / cooking area.



- Pan lids

Cooking with the lid on the pan retains the heat.



Notes on use of the hobs

- With ceramic hobs and enclosed hotplates

Before switching on, place a saucepan containing water or food to be cooked on the hotplate or cooking area. This prevents unnecessary use of energy or the hotplates warping or burning themselves out.

Before you start cooking, make sure that the hotplates or cooking areas and the base of the saucepan are clean and dry. This saves extra cleaning later on. On no account should sand or grit remain on the surface of the ceramic hob. This would scratch the hob surface when a pan was pushed across.

- **Additional instructions for ceramic hobs**

Do not slide any enamelled baking trays or pans across the hob. This could cause scratches.

Do not use any pots or pans the base of which has pronounced edges or is ridged.

Aluminium pans or stainless steel pans with aluminium bases can leave marks with a metallic sheen on the ceramic surface. Clean these away at the earliest opportunity.

Never leave boiled over sugar or syrups, plastic items, or aluminium foil on the ceramic hob. However, should this happen, on no account turn off the hob, but scrape off the sugar or plastic thoroughly from the hot hob with a sharp blade. If the sugar or plastic residues are allowed to cool on the surface, the ceramic surface will be susceptible to pitting in various degrees, depending on the amount of the residue.

- **Additional instructions for hobs with enclosed hotplates**

Do not place any wet or steamy objects on the hotplates. If the hotplates get wet, wipe off the moisture, and switch on briefly to dry out. This avoids rust forming.

The built in timer can be used to switch the two front cooking areas or hotplates on and off automatically (depending on model).

It is important to note when using the timer for cooking on **both** automatic cooking areas or hotplates, that the cooking time is always the same for both.

If you want to serve dishes at the same time, yet which require different cooking times, select a lower temperature for the item which cooks most rapidly. The examples given in the following table should give you a good indication. However, the figures are intended as a general guide only, based on average amounts for four people.

Please refer to the separate instructions for the timer.

Menu	Cooking area or hotplate front left	Setting	Cooking area or hotplate front right	Setting	Total cooking time
Rolled fish fillets in sauce Boiled potatoes	Potatoes	$5\frac{1}{2}$-$6\frac{1}{2}$	Rolled fish fillets in sauce	4-5	30 minutes
Meat balls in Bechamel sauce Boiled potatoes	Potatoes	$5\frac{1}{2}$-$6\frac{1}{2}$	Meat balls in Bechamel sauce	4-5	30 minutes
Cured smoked pork and sauerkraut Boiled potatoes	Pork and sauerkraut	5-6	Potatoes	$4\frac{1}{2}$-$5\frac{1}{2}$	60 minutes
Joint of pork and red cabbage	Red cabbage	6	Joint of Pork	6	75-90 minutes
Vegetable soup and beef, apple and rice pudding	Vegetable soup and beef	5-6	Apple and rice pudding	3-4	60 minutes
Fricassée of veal Boiled potatoes	Fricassée of veal	5-6	Potatoes	$4\frac{1}{2}$-5	60 minutes
Spare ribs with cabbage Boiled potatoes	Spare ribs with cabbage	$4\frac{1}{2}$-$5\frac{1}{2}$	Potatoes	$3\frac{1}{2}$-$4\frac{1}{2}$	90 minutes
Black salsify in hollandaise sauce with meat balls Boiled potatoes	Black salsify in hollandaise sauce with meat balls	4-5	Potatoes	$4\frac{1}{2}$-$5\frac{1}{2}$	60 minutes

Description of the oven heating systems

Roof and floor heating

With this conventional method of heating, radiant heat is directed on to the food from above and below.

It is usually necessary to pre-heat the oven in this mode.
Roof and floor heating is good for all types of cooking and particularly for baking.

Roof heating

Heat from the top element can be used to brown dishes, or finish dishes with a cheese topping etc.

Floor heating

Use this setting towards the end of baking if you wish to brown the base of the cake.

Fan oven heating

This system works by the circulation of heated air.

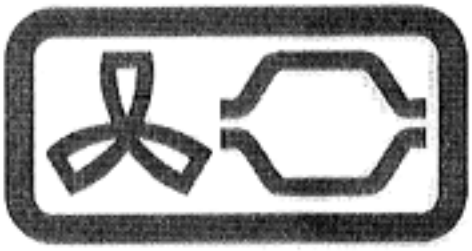
A fan situated on the back wall of the oven sucks in the air, heats it over a ring element and blows the heated air through the carefully spaced openings in the rear panel into the oven. The heat is transferred quickly, evenly and intensively to the food. This system can operate on lower temperatures than the conventional roof and floor system.

The oven does not usually need to be pre-heated as the heated air reaches the food without delay.

Food can be baked or roasted on several levels at the same time thereby saving time and energy.

Oven temperatures should be 20-25 ° C lower than those required for conventional heating systems.

Fan oven and Automatic roasting



The oven heats initially to a high temperature which seals the meat to keep it succulent and tasty. As soon as the high temperature has been reached, the oven temperature is automatically returned to the setting pre-selected on the temperature control. This method is not suitable for baking, with the exception of whole corn, rye or wholemeal bread with sour dough.

Intensive baking

This method of heating combines "Fan" heating with "Roof and floor" heating and is particularly useful for dishes that require a moist topping and crisp base like pizzas and quiche lorraine. Temperatures should be 20-25 ° C lower than conventional baking temperatures.

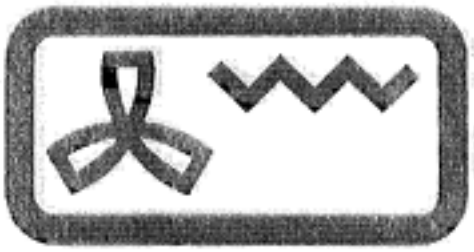
Description of the heating systems

Grilling

The inner part of the upper heating element acts as the grill. Its higher rated load means that it produces the intensive infra-red radiation heat necessary for grilling. This method is used for grilling flat cuts of meat.

For ovens with a rotisserie this setting is also used for grilling on the spit. Grilling takes place with the door shut.

Hot air grilling



The hot air from the grill is distributed by the fan over the food. This enables a lower temperature to be selected than for conventional grilling. Use temperatures 40 °C below conventional grilling temperatures. This method is ideal for grilling thicker items such as stuffed meat, kebabs and pieces of poultry etc.
Grilling takes place with the door shut.

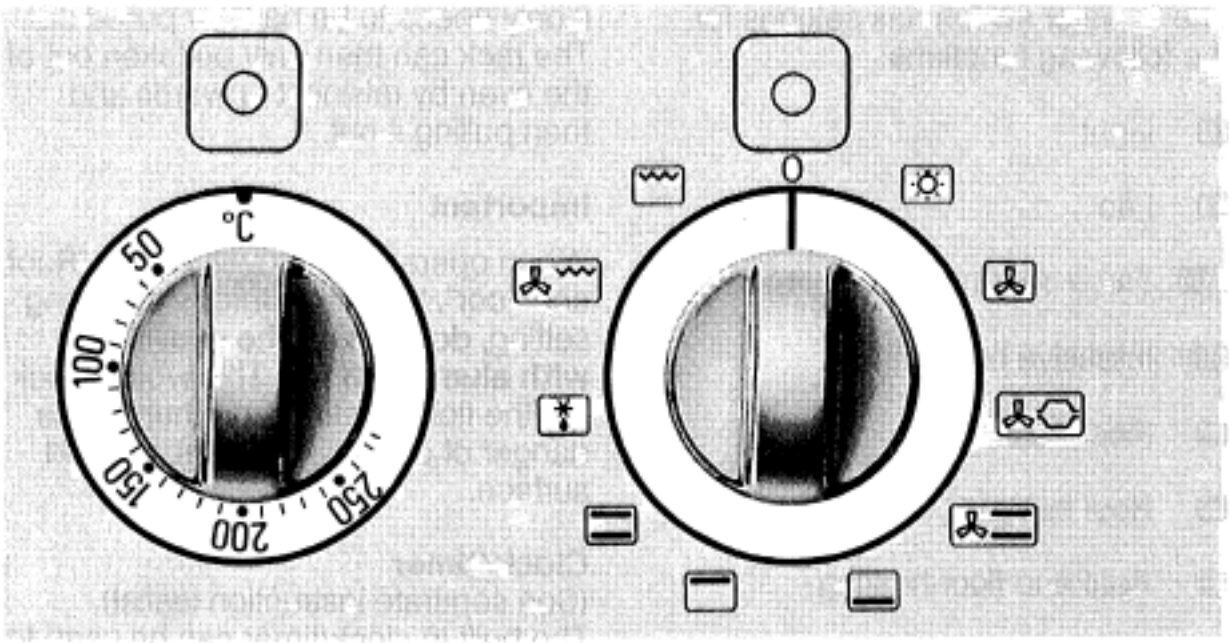
Other settings

Defrost

At this setting air at room temperature is circulated to defrost food. The temperature control remains at the "°C" setting.

Light

This is used for turning on the oven light. The cooling fan is also in operation. Turn to this position to cool oven more quickly at the end of cooking.



Temperature selector

Oven function selector

Open out the inside cover of the operating instructions before starting.

A control on the timer determines whether the oven is controlled **manually** or **automatically**. **Check that the control is set to the mode you require.** See the separate instructions for detailed instructions on how to use the timer.

Light rings

The temperature control and the oven selector switch are surrounded by light rings which illuminate when a cooking function has been selected. The light ring around the temperature control only lights up when the oven control has been set to a function which requires a temperature setting.

This light ring is graduated from white to yellow for low temperature settings to red for the highest setting. If only the temperature control is turned, and not the oven selector, neither ring lights up.

The oven control light ring is pale yellow and does not change colour.

Temperature control

The **temperature control** must only be turned on in a clockwise direction until a resistance is felt. Turn off anticlockwise. It may be set at any temperature between 50 °C and 275 °C. When the temperature control is switched to the chosen temperature, the indicator light above this switch comes on. It will go out after the required temperature is reached. It will switch in again during cooking as the heating element switches on to maintain the temperature.

Operation – oven

The selector switch has settings for the following functions:

- Light
- Fan
- Fan + Automatic roasting
- Intensive baking
- Floor heating
- Roof heating
- Roof and floor heating
- Defrost
- Hot air grilling
- Grilling

General notes:

For all oven functions where a temperature is required, set the **function selector** and **temperature control** to the method of operation required. For "Light" and "Defrost" set only the selector switch.

Preheating
As soon as the light above the temperature control goes out, the food should be put in the oven.

Rack with safety feature
If using the rack when baking, roasting or grilling, place in the oven such that the safety bar is at the **rear** of the oven. The non-tip runners prevent the rack from being pulled right out when it only needs to be partially pulled out. The rack can then only be taken out of the oven by raising it upwards and then pulling it out.

Important

When operating the oven on the "Roof and floor", "Floor" or "Intensive baking" setting, **do not line the oven floor with aluminium foil.** This would block out the floor heating, and there is the danger of damage to the enamelled surface.

Clock/timer
(See separate instruction leaflet).
The built-in clock/timer can be used to switch the oven on and off automatically under time control. The timer can also be set in advance to operate the oven automatically. When an operation is pre-selected the oven indicator light comes on. After the pre-set time has elapsed, the temperature control indicator lamp comes on, which lights up intermittently when the heating element switches in. (This does not apply to the "Defrost" setting).

Roast Probe
(depending on model)

Models H 818 and H 868 have the Roast Probe as an additional function which works in conjunction with the clock / timer. It is normally used with the "Fan + Automatic Roasting" setting. (See page 25, and separate instructions on timer).

Comparison chart

If some of your old recipes are in old cookery books, use this chart to find the approximate temperature.

Gas	°F	°C
	150	70
	175	80
	210	100
1/4	225	110
1/2	225	110
1	275	140
2	300	150
3	325	160
4	350	180
5	375	190
6	400	200
7	425	220
8	450	230
9	475	240
	500	260

The fan oven operates at a lower temperature than the conventional oven.

If using cookery books where the temperatures given are for conventional ovens, the table on this page will be of assistance in selecting the equivalent fan oven temperature.

Temperature comparison in °C

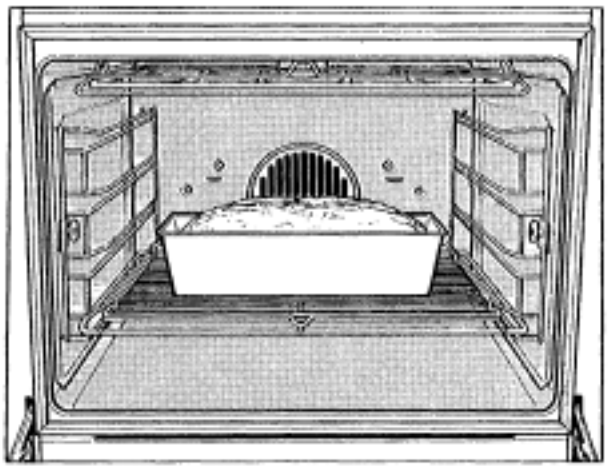
Conventional oven	Fan oven
50	50
75	70
100	90
125	100
150	125
175	160
200	180
225	200
250	225

Baking in the oven

Tins and dishes

Most types of tin or dish are suitable using the fan system or intensive baking. With roof and floor heating the type and finish of tin or dish used can give a variation in result. Dark tins with a matt finish are preferable. Place cakes with fresh fruit and deep cakes in their tins on the oven tray to prevent the oven getting dirty.

Arrangement



Two cakes in tins can be baked at the same time either next to each other on the same level, or one above the other. There is a minimal increase in baking time.

Pre-heating

See the Miele Cook Book for any special instructions.

Shelf position

Shelf positions are numbered from the bottom, i.e. shelf position 1 (or runner height 1) is the **bottom** shelf position.

● Roof and floor heating

Select runner height according to height of item, e.g. 1 or 2 for deep cakes, 2 or 3 for cakes and biscuits.

● Fan oven heating

Baking may take place on several levels at the same time. The following recommendation for arranging the trays on the runners is due to the position of the air outlets:

1 tray = 1st runner from the bottom

2 trays = 1st and 3rd runners from the bottom

3 trays = 1st, 2nd and 4th runners from the bottom.

● Intensive baking

This type of heating is very good for cakes with moist toppings and cakes with bases which have not been pre-baked.
The first runner from bottom is usually the best. If not use the second.

General notes

Cakes and biscuits will brown evenly if the temperature is lowered slightly and the baking time increased.

Deep frozen pizzas should be placed in the roasting dish for cooking.

Before baking time is up test high cakes to see if they are done with a metal or wooden skewer.

N. B. When baking moist cakes or bread, do not bake on more than two levels.

Generally "Fan + Automatic" is the recommended setting for roasting, but "Fan" or conventional "Roof and floor" heating can also be used.

● **Shelf position**
Roof and floor heating according to the size of the joint.
Fan heating and automatic roasting on 1st runner from bottom for all roasting.

Temperature for roasting
The larger the roast, the lower the temperature to be selected, (for cuts larger than 3 kg. select a temperature approx. 10 ° C lower than usual). Roasting will take longer at the lower temperature but be more even.

Calculating roasting time
The roasting time depends on the type of meat, the size and thickness of the cut. Times quoted are for an average 5 cm diameter.

Type of meat	time per cm height of meat
Beef	15-18 min
Pork, veal, lamb	12-15 min
Filet	8-10 min

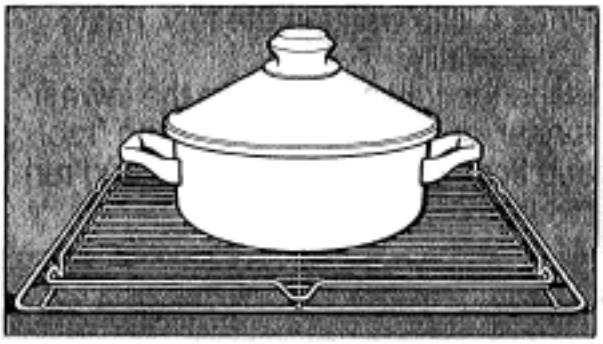
eg. Roast beef, 8 cm high 8 x 15 min per cm = 120 min roasting time.

Browning only occurs towards the end of the roasting time.

If the roast is left in the oven for approx. 10 minutes at the end of roasting, this helps retain juices when carving the meat, (turn the selector switch to "Light" during this time).

Roasting in a covered pot

To provide an especially succulent roast together with sufficient stock for making gravy, we recommend using a covered pot. The oven stays cleaner, too.

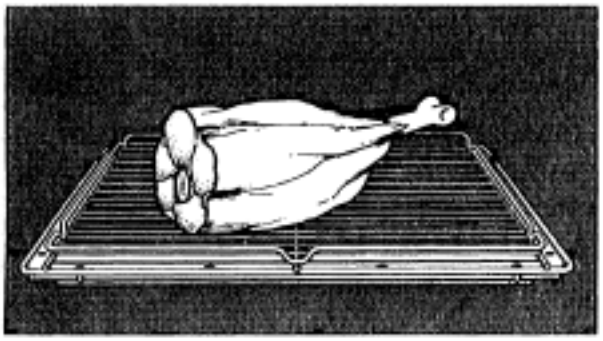


Roasting pots with a lid, made from earthenware, cast iron, ovenproof china or glass, and roasting foil are suitable. Make sure that the pot and lid have heat-resistant handles.

Temperature – When pot-roasting this should be approx. 20% higher than when roasting on the rack, (see Table pages 28-29). Remove the lid for the last 10-15 minutes if browning the meat.

Roasting in the oven

Roasting on the rack
Large or fat cuts of meat can be roasted on the rack. This method will provide a good "traditional" roast, (but with less rich juices than when pot-roasting). There will be a certain amount of fat splashing in the oven. Place a little water in the tray. Baste occasionally.
Place the tray and rack on the lowest runner, or for smaller cuts using "roof and floor" heating use the second runner up.



Note

If roasting salted meat, either cover well, or only use "roof and floor" heating. This avoids salt being circulated in the air and deposited on the catalytic finish, which it could harm.

Roasting poultry

Roof and floor heating
Turn the poultry during roasting. Shortly before it is ready baste with slightly salted water and increase the temperature to 250°C to crisp the skin.

Fan oven setting
(also **Fan oven + automatic)**
If roasting a large bird, (e.g. goose or turkey), turn it round half way through the roasting time, so that both sides brown evenly.

For a crisp finish, baste the poultry ten minutes before the end of cooking time with salt water.

To ensure that poultry weighing less than 1 kg is crisply roasted to a golden brown, set the oven temperature to 180°C, and oven selector switch to "Fan + Automatic roasting". At this setting cooking time will be approx. 55 to 65 minutes.

Roasting frozen meat

Deep frozen meat for roasting up to approx. 1.5 kg in weight can also be roasted without previously being defrosted. The roasting times given in the Table will be extended by about 30 minutes. Larger pieces should be defrosted beforehand.

Roasting with the Roast Probe
in the combi-oven (H 818, H 868)

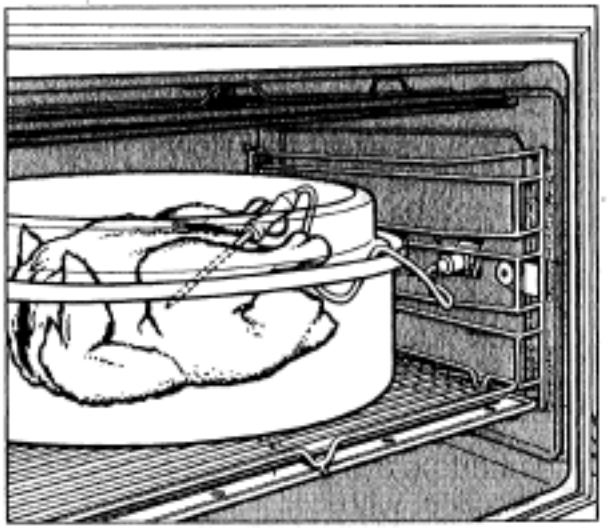
Using the Roast Probe enables the roasting process to be monitored simply and reliably. The tip of the probe measures the core temperature at the centre of the meat continuously, and when the pre-selected core temperature is reached, the oven heating is automatically switched off. Use of the "Fan + Automatic" setting is recommended with this feature. (Roof and Floor heating or Fan could be used but are less appropriate).

1. Prepare the meat in the usual manner, and put it into the oven, (in a pot or on the rack). Roasting bags or aluminium foil may also be used, but only when left open at the ends.

2. Insert the Probe into the middle of the meat. Ensure that it does not touch a bone, and that it is not inserted into a fatty piece of meat.

If fat or bone come into contact with the Probe, this can lead to the oven being switched off too early.

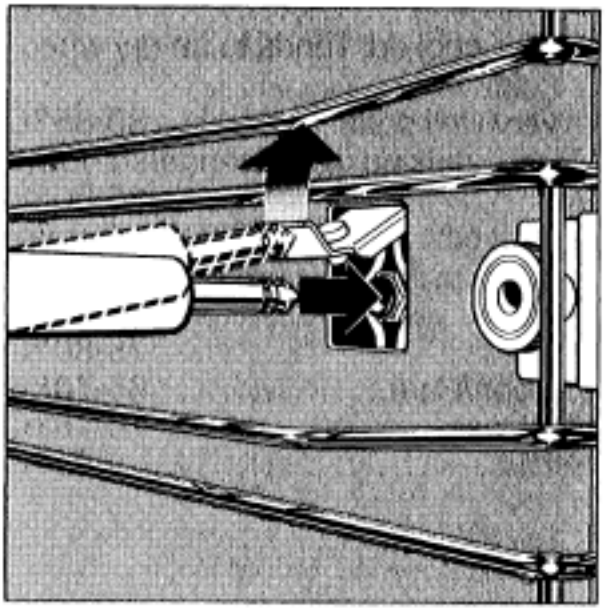
When roasting poultry the best place to insert the Probe is the thickest part between thigh and body.



● **Socket for Roast Probe**
The socket for the Roast Probe plug is in the right hand wall of the combi-oven interior.

3. Insert the Probe into the socket open the cover and push in the Probe until it is felt to engage. Otherwise there is no connection to the timer unit, and the temperature cannot be selected.

4. Close the oven door.



Roasting in the oven

– Using the clock/timer select a **core** temperature between 30°C and 99°C.

To do this proceed as follows: press the /°C button and set the temperature by turning the **knob on the timer**. (See timer instructions).
Set the combi-oven selector to the required position, (usually Fan + Automatic roasting), and the temperature selector to a suitable setting.

The chart below gives core temperatures, select within the suggested range according to personal taste.

Note:
If making use of standing time afterwards, is advisable to select a temperature 5-10°C lower.

Beef
- rare.....60°C
  Very rare when hot, but ideal when cold.
- medium.....70-75°C
  Brown meat but red juices running from it, pale pinkish tinge when cold.
- well done .....75-80°C
  Well cooked. Tends to be dry when cold.
- very well done .....80-85°C
  Fibres breaking up; fat rendered down.

Pork.....85-90°C
Roast veal ..... 80-85°C (well done)
Lamb .....80-85°C
Poultry .....85°C
Game.....75-80°C
Venison/Hare.....65-70°C
Meat loaf.....70-75°C
Fish .....75°C

● **Roasting time**
Once the pre-selected temperature is reached, the oven heating switches off automatically, as does the oven light. In the clock/timer display the pre-selected temperature will flash on and off. An audible signal will sound for a short time, which can be turned off by pressing any of the timer control buttons.

If the meat is not sufficiently roasted when the set temperature has been reached, insert the Roast Probe in a different place and start again.

The time taken to roast meat by temperature using the Roast Probe is similar to that when cooking by time.

● **Note**
Turn the oven selector to "0" on completion of cooking

After using the roast probe, do not attempt to bring the flap down over the socket again until the oven has cooled down, to avoid any danger of burns.

When finished, cover the meat with aluminium foil, and allow to stand for approx. ten minutes. During this time the core temperature rises another 5 to 10°C.

N.B. If the probe is left in the meat after this, the digital display will show the temperature going down.

Casseroles in the oven

Casserole Dishes

For this type of slower cooking, covered pots made of ovenproof glass and china, and earthenware pots, which could also be used as serving dishes, are suitable. Make sure they do not have plastic handles, as these could distort.

Lid

Cover with a lid or aluminium foil to prevent food from drying out. Remove the lid or foil for the last ten minutes for browning if required.

Runner position

Place the prepared casserole with food for braising or stewing on the oven rack, 1st runner from the bottom.

Temperature and setting

- Fan oven: 180°C
- Roof and floor heating: 200-220°C

(Or consult your Miele cook book).

Defrosting in the oven

Defrosting

- Where possible remove the packaging and put the food to be defrosted into the oven on a baking sheet, or in a suitable dish on the rack. If necessary cover top with greaseproof paper to prevent drying out.

Shelf position

1st from bottom

Selector switch position

"Defrost", " ".
Do not select any temperature setting.

Defrost times (approx.)

1 kg frozen fish ..... 60-90 mins
1 kg frozen poultry .....90-120 mins
1 kg frozen beef.....90-120 mins
250 g frozen fruit
(strawberries) ..... 30-45 mins
500 g frozen cake..... 30-40 mins.
or bread

Food kept frozen at temperatures lower than minus 20°C will take longer to defrost.

Table for the use of

			Fan oven setting	
			Temperature °C	Recommended Runner from the bottom
Defrosting	sel. switch		–	1st, 2nd
Keeping warm			80	
Steaming	Fish and vegetables			
Baking	**Creamed mixtures**			
	Madeira cake		140	1st
	Marble cake		150	1st
	Slab cake (nut/spiced)		150	1st
	Victoria sandwich		160	1st
	Dundee cake		130	1st
	Whisked sponge mixtures			
	Sponge cake		150	1st
	Swiss roll		180	1st
	Rubbed-in mixtures [3]			
	Rock buns		180	1st
	Date and nut loaf		150	1st
	Fruit cake		150	1st
	Short crust pastry		170	1st
	Scones		200	1st
	Yeast mixtures			
	Chelsea buns		170-200	1st
	Stollen, German fruit cake		160	1st
	Bread		160-180	1st
	Pizza		170-180	1st
	Danish pastries		180-200	1st
	Choux pastry		170-190	1st
	Flaky pastry		160-180	1st
	Egg white mixtures			
	Macaroons		140-150	1st, 2nd, 4th
	Drying meringues		100	1st or 3rd
Roasting	Beef	1-1.5 kg	170	1st or 2nd
	Fillet of beef	1-1.5 kg	180	1st or 2nd
	Game	1-1.5 kg	170	1st or 2nd
	Pork	1-1.5 kg	160	1st or 2nd
	Lamb	1-1.5 kg	160	1st or 2nd
	Poultry	0.7-1 kg	160	1st or 2nd
	Poultry	1-1.5 kg	160	1st or 2nd
	Poultry	4-5 kg	160	1st
	Veal	1-1.5 kg	150	1st or 2nd
	Fish	1-1.5 kg	150	1st or 2nd
Browning			180-200	1st, 2nd, 4th

1) The times given are calculated on the basis of a pre-heated oven. If not pre-heated, times should be increased by approx. 10 minutes.
2) Always pre-heat the oven if using roof and floor heating.
3) Pre-heat the oven whether using fan oven or roof and floor heating.
4) Select "Fan + Automatic" if using the fan oven function.

the combi oven

	Roof and floor heating [1] ⊟		
Approx. Time in minutes	**Temperature °C**	**Runner from bottom**	**Time in minutes**
as required	–	–	–
as required	80		as required
	180-200	1st	30-45
60-70	160-170	1st	60-70
60-75			
40-50			
20-30	175-180	2nd or 3rd	20-30
$2^1/_2$-3 hours	150	1st	$3^1/_2$ hours (approx.)
20-25			
7-10	200-210	3rd	7-10
15-20			
60-75			
60			
as required			
10-15			
20 approx.			
45-65	pre-heat 230, then 175-200	2nd	35-45
45-55			
25-35			
15-20			
25-35			
as required			
20-25	140-160	2nd or 3rd	25-30
–	100-110	1st	70-110
120-150			
45-55	240-250	2nd or 3rd	35-45
120-150			
120-150			
120-150			
60-70	200-225	1st	60-70
80-100	200-225	1st	60-90
150-180	200-225	1st	150-180
120-150			
50-60	230-250	2nd or 3rd	25-35
15-25	260-275	3rd or 4th	10-15

Your Miele Cookbook gives detailed recipes.

The information given in this table is intended only as a guide.

Pre-heating: When the indicator light over the temperature control goes out for the 1st time, put the food to be cooked into the oven.

Grilling in the oven

The oven has two grill settings. The conventional grill setting is ideal for flat items, and for models with a rotisserie is also used for grilling on the spit. The hot air grill setting is ideal for larger items. It can be used for flat items where a juicy result is preferred to a crisp one.

The Roast Probe must always be taken out of the oven before the grill is turned on.

Always put the roasting filter in place on the back wall fan grille when hot air grilling.

Pre-heat the grill approx. 5 minutes with the oven door shut. This saves energy.

Grill with the door shut to save energy, and minimize cooking smells.

Preparing food for grilling

Clean and season. Baste if necessary. Do not salt slices of meat beforehand as this detracts from the taste. Most items should be turned half way through.

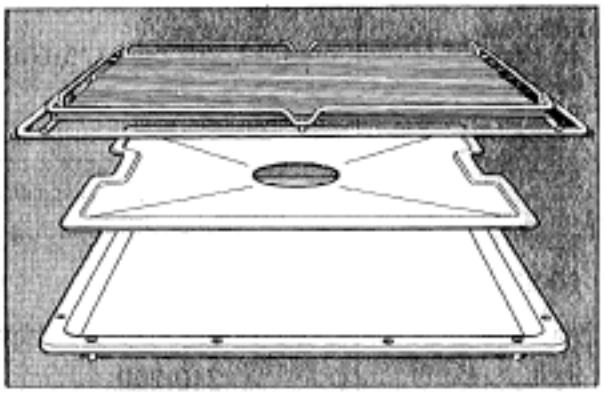
Shelf position from the bottom

For flat items, third runner from the bottom, for larger items, first or second runner depending on size.

Food to be grilled	function	temperature
Steak, chops		max.
Burgers		220°C
Thick cuts eg. chicken, kebabs		200°C

Grilling on the rack

- **Preparing the tray**
  -Put the anti-splash tray in the grill pan.
  -Put the rack in the pan and brush with oil.
  -Place the prepared food on the rack.



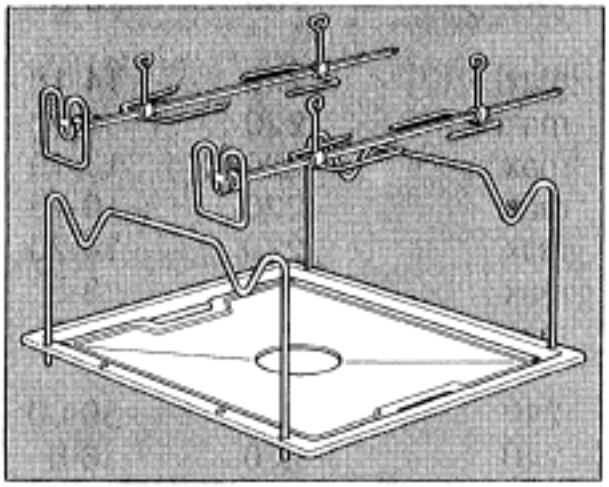
The juices from the food being grilled are gathered under the anti-splash tray, rather than being dried out, and they can then be used in sauces etc.

Grilling on the spit

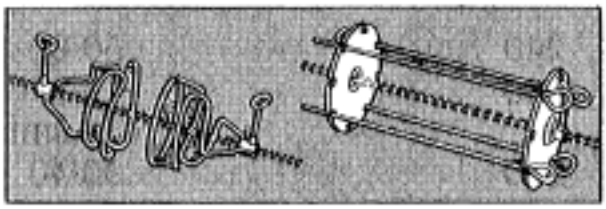
- **Switch setting "Grill ".**

For grilling thicker items such as stuffed meat, poultry, kebabs: temperature setting 240°C.

– Spear the food on the spits. Two special accessories for rotisserie grilling, a meat and poultry clamp, and a kebab grilling device are available from the Miele Spare Parts Dept.
Arrange the rotisserie as follows:



– Lay the spits with the food on the frame. Make sure that the rims of the little wheel on each spit are on each side of the V in the frame.



- **Shelf position**

Put the grill pan holding the assembled rotisserie in the oven, using the **1st** runner from the bottom of the oven, and fit the spits into the motor slots at the back of the oven.

The grill temperature can be freely selected.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting to cook through to the centre of the food.

General notes

Grilling time

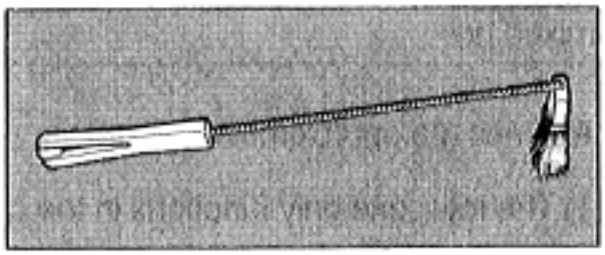
Flat pieces of fish and meat usually need about 5-6 minutes a side, depending on their texture. Thicker pieces need longer. With rolled meat allow approx. 6-8 minutes per cm diameter.

It is preferable to grill slices of the same thickness together so that the cooking times do not vary too greatly.

Turn the food over half way during cooking. Alternatively, if you wish to seal the juices, grill for a minute on each side at the higher setting, then turn the temperature down to 240°C or less.

Basting brush

A basting brush with angled handle for convenient basting under the grill is available from the Miele Spare Parts Department.



Grilling in the oven

Table for using the grill

Pre-heat the grill for about 5 minutes with the door shut before using.

Food to be grilled	Runner from bottom	Temperature °C		Grilling time minutes
grilled on the rack				
Steak	3	max.	220	10-12
Escalope	3	max.	220	10-12
Liver	3	max.	220	8-10
Kebabs and mixed grill	3	240	200	25-35
Rissoles/burgers	3	max.	220	14-18
Sausages	3	max.	220	8-10
Filets of fish	3	max.	220	10-15
Herring	4	max.	220	10-15
Trout/Mackerel	3	max.	220	14-20
Toast	4	max.	220	3-5
Open toasted sandwich	4 or 3	max.	220	4-5
Chicken	1	240	220	50-60
Rolled pork/pork chop	2	240	220	6-8 (per cm)
Tomatoes	3	max.	220	6-8
Bananas	4	max.	220	4-6
Peaches (halved)	4 or 3	max.	220	6-8
grilled on the spit [1])				
Chicken	1	240	–	50-60
Rolled pork	1	240	–	6-8 (per cm)
Kebabs and mixed grill	1	240	–	30-40

All times are approximate and will vary according to personal taste.

1) The rotisserie only functions in the combi oven with the switch set at "Grill ".

Ceramic hob

Basically you can use the same cleaning agents for the ceramic hob as you would for ordinary glass surfaces. Never use scouring agents or pads, or strong cleaners such as oven sprays or stain removers, as these could harm the surface.

- **Clean after each use**

Wipe off any **minor spills** with just a damp cloth. If the hob is cleaned with for example washing up liquid, light blue staining might occur. These stains can be removed with one of the proprietary agents mentioned, although they can be stubborn, and it may take several applications.

Hardened spills should be carefully scraped off with a sharp blade. The hob surface should then be rubbed clean with a damp cloth.

- **Light marks with a metallic sheen**

(aluminium deposits) on the hob surface can be removed once the hob has cooled down by using a suitable proprietary cleaner.

Lime deposits on the ceramic surface, caused for example by water boiling over, can be removed with vinegar or a proprietary ceramic hob cleaner.

- **Removal of sugar or syrups, plastic or aluminium foil**

On no account turn off the cooking area affected, but scrape off the sugar or other residue thoroughly from the hot hob with a sharp blade. Then switch off the hob, and when it is cool, clean with a recommended cleaner.

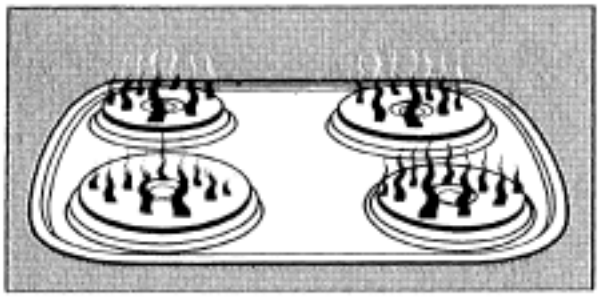
- **Suitable proprietary cleaners**

There are proprietary cleaners on the market for ceramic hobs. **Follow the manufacturer's instructions.** Do not apply to hobs when still hot. Always make sure that every trace of cleaning agent has been removed, as it could have an adverse effect on the hob when heated up. Some cleaners incorporate a silicone agent which acts as a protective film on the ceramic hob. However, cooking at high temperatures reduces the effect and the cleaner needs to be reapplied for renewed effect.

Enclosed hotplates

Wipe off any spilt food with a damp cloth after the hotplates have cooled off. Use a plastic scouring pad if necessary for stubborn spills. Make sure that no moisture or soil can penetrate inside the hotplates. The hotplates can be scoured but not the rim or hob trough.

To dry the hotplates after cleaning or whenever they are wet, **switch them on for a short while. It is important for them to be dry to avoid rust forming.**



Occasional treatment with a thin film of oil, or special cleaner for solid hotplates is recommended (for example Elektro-Puzzi, available to order from the Miele Spare Parts Dept).

- Hotplate surround

If the hotplate rims or the trough of the hob are made of stainless steel this can be cleaned with an appropriate metal cleaner. Do not use scouring powder on these parts.

Control knobs and facia, oven front

Do not use any scouring agents or pads on the knobs or facia, as this could cause damage.

Ordinary soapy water or gentle proprietary cleaners applied to a soft cloth are recommended for the cleaning and care of plastic and enamelled parts. After application rub dry with a clean cloth.

Ovens with white finish

Each time after cooking in the oven, use a damp cloth and some washing up liquid (if necessary) to clean
- the handle on the oven door
- the trim beside and below the oven door and round the vents
- the facia panel.

This will avoid fat and spillages being burnt on and looking unsightly.

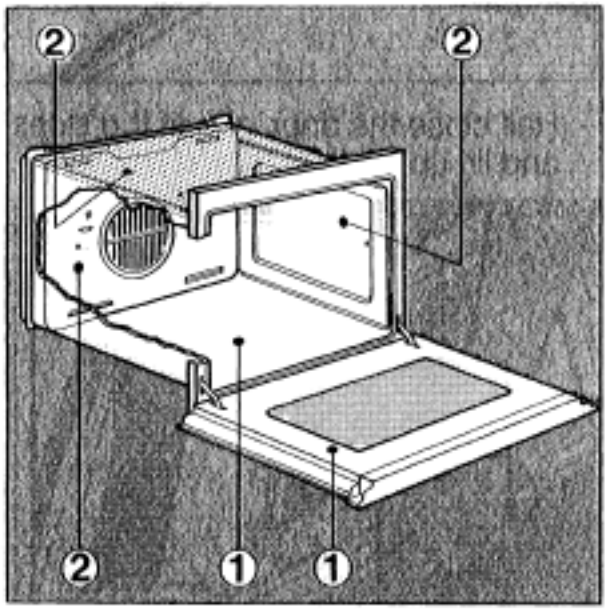
Oven

the baking tray, baking sheets and grill pan should be washed and dried after each use.

The **roasting filter** should be washed in hot water and detergent, or in the dishwasher.

Wipe the **Roast Probe** with a damp cloth. Do **not** wash in the dishwasher, or soak in water.

The **interior of the oven** is composed as follows:
- conventional enamel (1)
- "catalytic" enamel (2)



The cavity of the oven is of conventional enamel (1). Removable catalytic enamel liners (2) are fitted to the sides and the rear. (A removable roof liner is available with some models).

Always switch off the oven before cleaning manually.

Clean the oven regularly, preferably each time after use, as burnt on residues are extremely difficult to remove.

The oven floor should always be wiped after use, while it is still warm.

Sharp knives, hard brushes, scouring pads etc should NEVER be used on either type of enamel, as these could scratch the surface.

The **conventional enamel** parts of the oven can be cleaned with warm water to which a detergent has been added, and then polished dry. (The catalytic liners can be removed, see illustration).

It is easier to remove splashes of fruit juice or cake mixture from the oven and the racks while they are still warm. Fruit juice may cause discolouration.

If an oven spray is used, it **must not be allowed to come into contact with the catalytic enamel**, as the latter would be damaged.

● Catalytic liners

These can either be just wiped over, or cleaned in place using the extra cleaning process, or taken out and cleaned. If only lightly soiled clean in place using a cloth and warm water with detergent. A soft nylon brush can be used. Wipe dry.

Make sure the oven is switched off. If any residues have to be cleaned from the inner walls of the oven, first let the oven cool down and then wipe over with a damp cloth, soft sponge or nylon brush dipped in a mild solution of washing up liquid or similar proprietary detergent and warm water (do not use scouring agents).
Clean the oven floor.

Extra cleaning process
This is a special process for cleaning stubborn soils after grilling or roasting. While the oven is still warm, take out the oven trays and rack. **(Wear oven gloves**, as these will still be hot, and be careful to put them down on a heat resistant surface out of the reach of children). Wipe the oven floor.
To operate the cleaning process, turn the oven switch to "Fan oven", and the temperature control to the highest setting. The cleaning process, depending on the degree of soiling, takes about one hour on average.

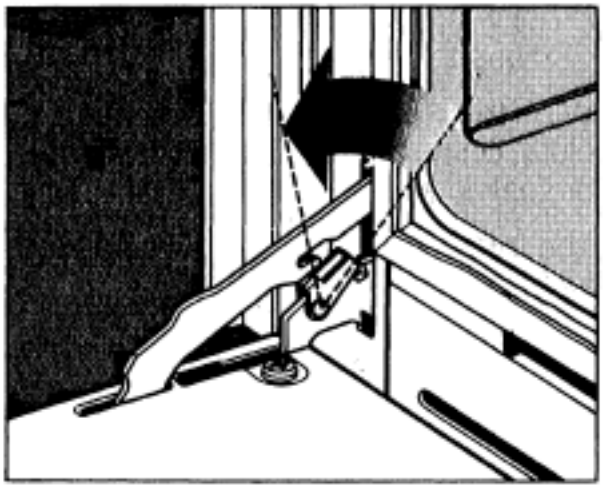
For appliances with a clock/timer use the timer to pre-set the amount of time required, this avoids the problem of forgetting to turn the oven off. Always clean the floor of the oven after using this process.

If one "catalytic" cleaning cycle is not sufficient, it may be repeated and any remaining soils will be reduced gradually every time the oven is used at a high temperature.
Baked on splashes from spices and syrups are not removed by this process.

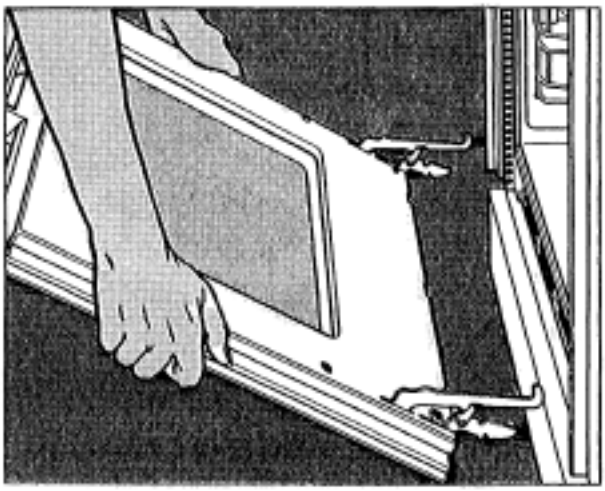
To remove oven door

To facilitate cleaning the oven interior, the **oven door** can be easily removed. Do not submerge the door itself in water to clean it.

- Open the door fully.
- Flip up the small metal loop hook on each door hinge, and engage in the notch provided. This locks the hinge.



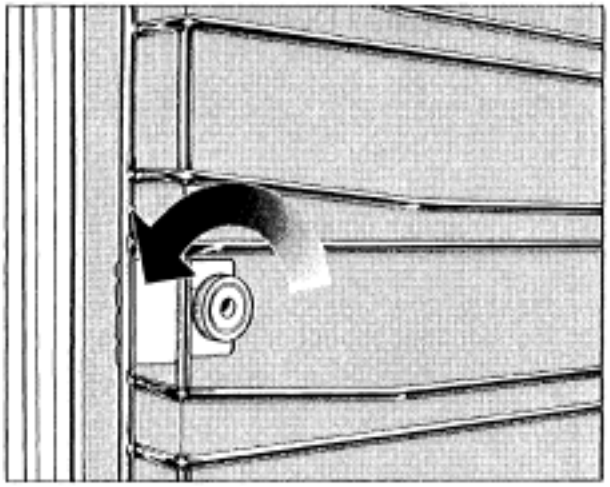
- Half close the door, grip at the sides and lift up and out (see illustration).



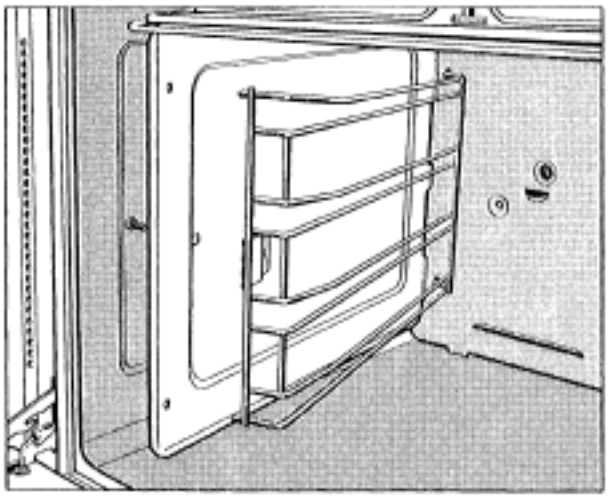
- To re-fit the door, position the locked hinges in the guide slots and open the door fully.
- Steadying the door with one hand, disengage the metal loops from the hinge notch and push down until lying flat.

To remove the **runners, the side, and rear panels** for separate cleaning:

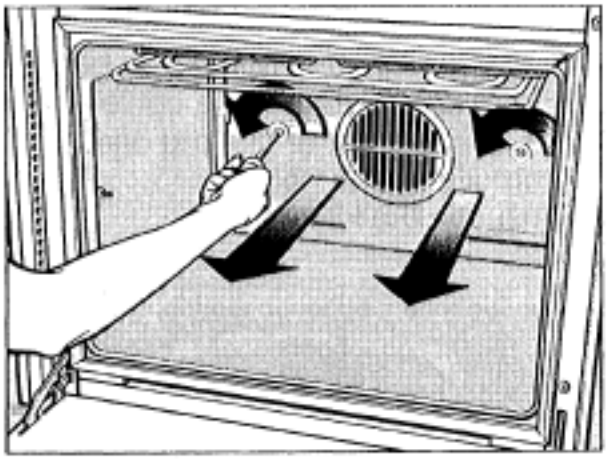
- Switch off the oven and grill.
- Unscrew the locknuts.



- Lift the runners and the side panels over the now protruding screws, and remove from the oven.



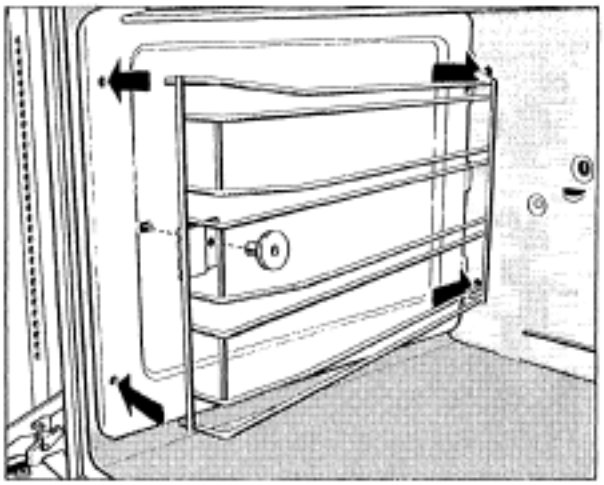
- Undo the screws in the back panel, and remove it from the oven.



- Check whether the fan on the rear wall of the combi-oven is dirty, and clean if necessary. (Do not bend, as this could give rise to extra noises).

Important:
The oven must not be used without the fitted rear panel in place. This could lead to injuries.

- Reassemble in reverse order, and take care to secure.

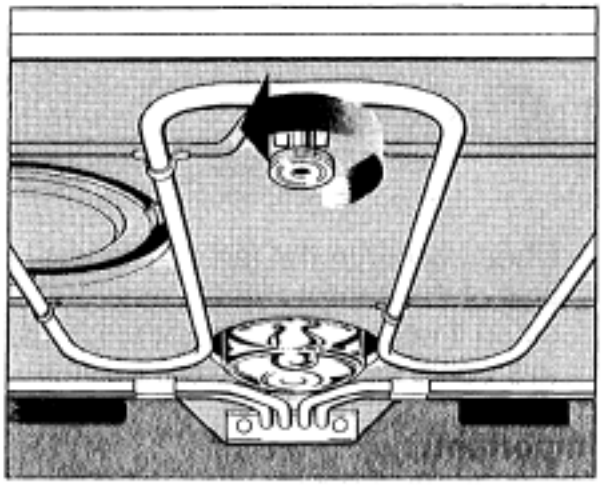


To drop down the upper heater element

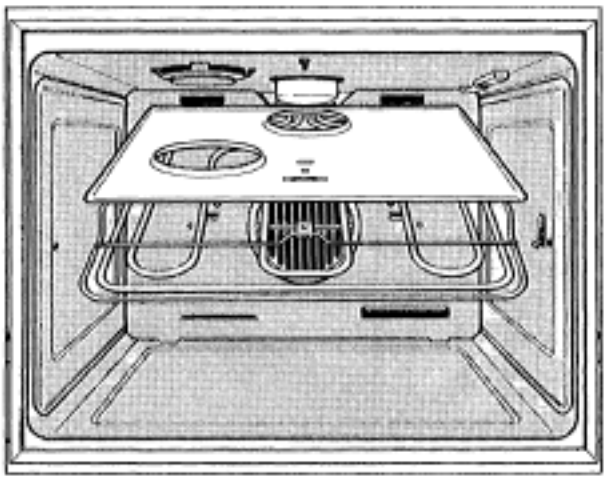
First check it is switched off.

The heater element should only be dropped down when it has cooled and there is no danger of burning oneself.

- Remove the runners.
- Unscrew the locknuts.



Gently drop down the heater element, together with the catalytic enamelled roof liner *. Clean the roof liner, if fitted, and the roof. Reassemble in reverse order and secure.



Note

If the catalytic coating becomes inefficient through careless handling, or too much soiling, replacement catalytic side panels can be obtained from the Miele Spares Department.

Repairs to the electrical components of this appliance should only ever be carried out by a qualified electrician. Unauthorised repairs can be dangerous.

Some minor problems however can be dealt with as follows:

What to do if . . .

. . . nothing happens.

Check whether the clock/timer had been pre-set to an automatic function. If not required, cancel this by setting back to manual.

. . . a humming sound is heard while the ceramic hob is heating up?

This is **not** a fault. As the cooking areas heat up, the humming disappears completely.

. . . the two front heating areas do not heat up when switched on?

Is the light ring illuminated?

- If yes, check that the timer is correctly set. (See separate instructions for the timer).
- If no, the mains fuse may have blown, or the automatic cut-out may have tripped, (contact a qualified electrician, or the Miele Service Department).

. . . a resistance is felt with the controls for the rear hotplates at setting 5?

This indicates that the next setting takes you into a higher temperature range.

. . . the control light for auto-heat-up does not light up?

Is the control positioned between 1 and 11? Auto-heat-up can only be selected on these settings. Pull out the knob. When automatic switching from auto-heat-up to normal continuation cooking takes place, the light goes out.

. . . when using auto-heat-up the contents of the pan stay cold or only heat up slightly?

- Does the pan have a light coloured base? This reflects heat back.
- Are you using pans with a heat-retaining base? The heat disperses more slowly into the food.
- Are you using a very large pan? In this case bring to the boil on setting 12 and then turn down.

. . . The oven does not heat up?

Check whether

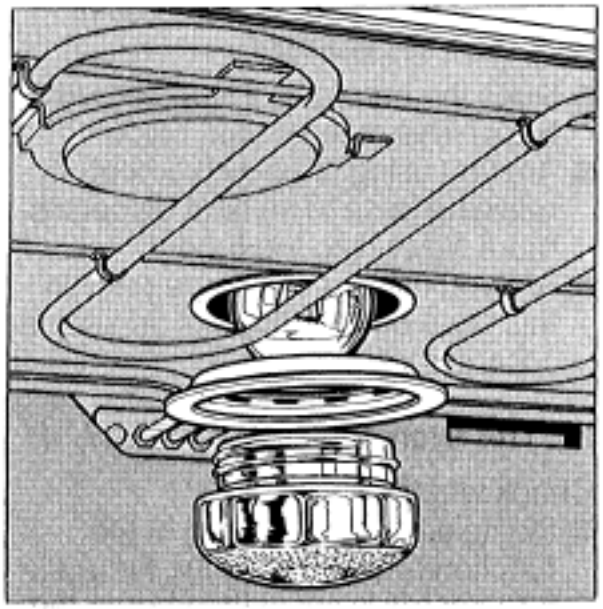
- the selector switch is set to the function required, **and** the temperature control is set at the correct temperature.
- the rings round the controls are illuminated.
  If yes, check whether the timer is correctly set, (see separate operating instructions).
  If no, the mains fuse may have blown, or the automatic cut-out may have tripped, (contact a qualified electrician or the Miele Service Department).

Correcting minor faults

. . . The heating elements in the oven function, but not the light.

The bulb (situated in the oven roof)is faulty, and needs changing. Change as follows:

- Turn off the electricity supply to the oven.
- Unscrew the lamp cover by turning it anti-clockwise, and remove it.



- Unscrew the bulb, remove and exchange it. (220-240V, 40W, E14, withstands temperatures up to 300°C, appropriate shape).
- Screw the lamp cover back in place.

. . . the cakes and biscuits are not done.

- Check whether the correct temperature was set.
- Was the roasting filter left in front of the fan grille?
  In this case baking takes approx. 10-15 minutes longer.
- Any alterations to the recipe, e.g. a more moist mix, the addition of more eggs, will mean a longer baking time.

. . . the cake or biscuits are unevenly browned.

If the item being baked is browning very unevenly, check

a) **Baking with the fan oven**

- whether the temperature was set too high,
- whether the selector switch was set to (Fan + Automatic).
  This would give a heat greater than that required for baking.

b) **Baking with roof and floor heating**

- check the colour and composition of the baking tins being used. Light coloured, shiny, or thin walled tins are less suitable.
- Check shelf position.

. . . A noise can be heard after baking, roasting or grilling.

This is not a fault. Depending on the temperature of the oven and the humidity of the air, the air cooling fan will run for a short time. When a sufficiently low temperature is reached, it will switch itself off.

. . . rust coloured markings are to be seen on the side or rear walls of the oven, when roasting on the rack.

When roasting on the rack, the circulating air sometimes picks up spices, which are then deposited on the oven interior walls. Such residues are not removed by catalytic cleaning; they are best removed while fresh with a mild detergent solution and a **soft** brush.

In the event of any faults which cannot be easily remedied, or if the appliance is under guarantee, please contact:

- Your Miele Dealer
  or
- the nearest Miele Service Department, (see address on back page).

When contacting the Service Department, please quote the Model and Serial numbers, both of which are shown on the oven trim behind the oven door on the bottom right hand side.

Electrical connection

Electrical connection of the appliance should be undertaken by a qualified electrician in strict accordance with national and local safety regulations. This appliance conforms to the interference supression regulation DIN EN 60555/VDE 0838.

Possible combinations:

The built-in cooker/oven with hob controls can be combined with one of the hobs listed below:
KM 121
KM 124
KM 125
KM 128
KM 129
KM 131
KM 132
KM 133
KM 134
KM 141
KM 110
KM 114
KM 118

Not all units are available in AUSTRALIA.

The separate reference sheet gives detailed information on the combination of the type of oven and hob, together with the rated load.

Electrical connection U.K.

This appliance is supplied with a 3-core cable ready for connection to an a.c. single phase 240 V, 50 Hz electricity supply. In the event of any enquiry, please quote the voltage, model and serial no. of the appliance, as given on the data plate located behind the lower oven door on the bottom right hand side.

Total rated load is as follows for model given:
H 868 10000 W

H 814 E/H 818 E
oven alone * 3000 W
* See below for the total rated load for a Miele cooker used in conjunction with a hob.
With the H 868 and all "E" models connection should be made via a suitable isolator which complies with national and local regulations. The fuse rating is 30 A.

Important

The wires in the mains lead of this appliance are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING

THIS APPLIANCE MUST BE EARTHED.

H 814 B	3000 W	13 A fuse
H 818 B	3000 W	13 A fuse

The fuse rating for the "B" models is 13 amps. These models can be connected to a 13 A socket outlet. In this case observe the following note.

Important

The wires in the mains lead of this appliance are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is marked brown must be connected to the terminal which is marked with the letter L or coloured red.

WARNING

THIS APPLIANCE MUST BE EARTHED.

Non-rewireable plugs BS 1363

If this machine or appliance is fitted with a non-rewireable plug, the following information applies:

If the socket outlets are not suitable for the plug supplied with this product, it must be cut off and an appropriate plug fitted.

The plug cut from the flexible cord should be disposed of and on no account be inserted into a 13 A socket elsewhere in the house, (electric shock hazard).

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug **must not** be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug or the colour that is embossed in words in the base of the plug (as applicable to the design of plug fitted).

The correct fuse rating of the replacement fuses that are ASTA approved to BS 1362 should be fitted. Replacement fuse covers may be purchased from your local electrical suppliers, electricity showroom, or Miele Service Agent.

Electrical connection Countries with 220 V, 60 Hz

The fuse rating must be in accordance to national and local standards.

Electrical connection

Electrical connection AUS

These appliances are supplied ready for connection to an a.c. single phase 240 V, 50 Hz electricity supply. In the event of any enquiry, please quote the voltage, model and serial no. of the appliance.

The fuse rating is 32 amps for H 818 E cooker with hob. With all E models connection should be made via a suitable isolator which complies with national and local regulations.

The rated load for the "B" models (Wall ovens without cooktop controls) is 3000 W, and the fuse rating is 16 amps.

Important

The wires in the mains lead of this appliance are coloured in accordance with the following code:

Green/yellow = earth
Blue = neutral
Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

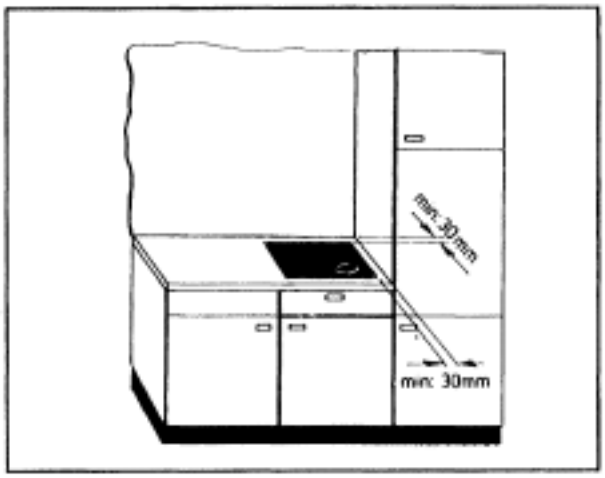
The wire which is marked brown must be connected to the terminal which is marked with the letter A or coloured red.

WARNING

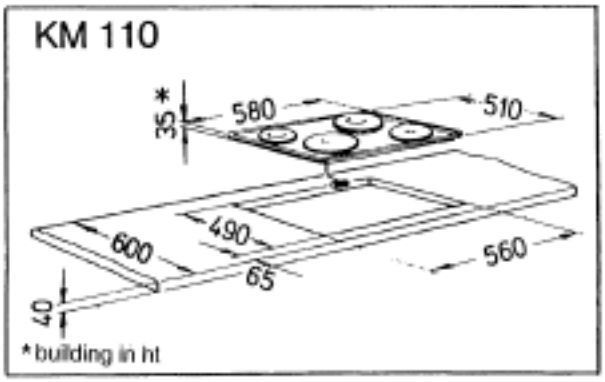
THIS APPLIANCE MUST BE EARTHED.

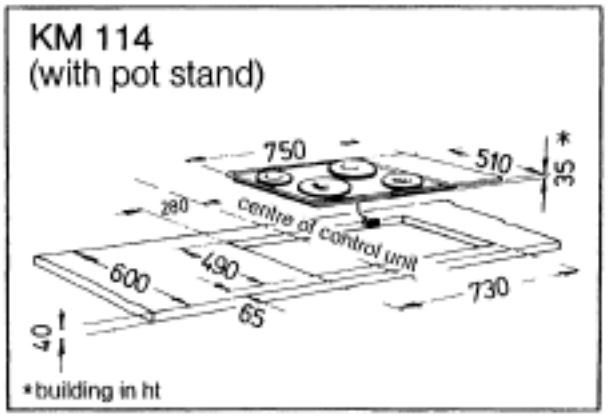
These hobs are classified in Germany as "Y" class for heat protection).
They must be positioned so that there is adequate ventilation. There may be a wall at the rear and wall or tall units at one side. On the other side however, no unit or divider must stand higher than the hob.

There must be a minimum distance of 30 mm between the hob unit and adjacent furniture (e.g. tall unit) because of the heat radiated from the hob.



KM 110, KM 114
Prepare the worktop cut-out as shown in the illustrations below.

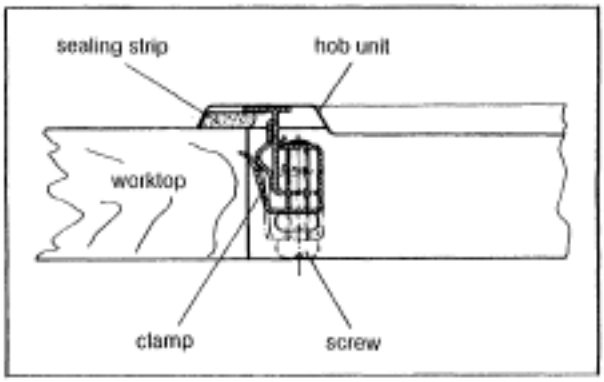




KM 118
The template provided with the hob must be used when cutting out the worktop, (cut-out with rounded edges).

Installation of the hob unit

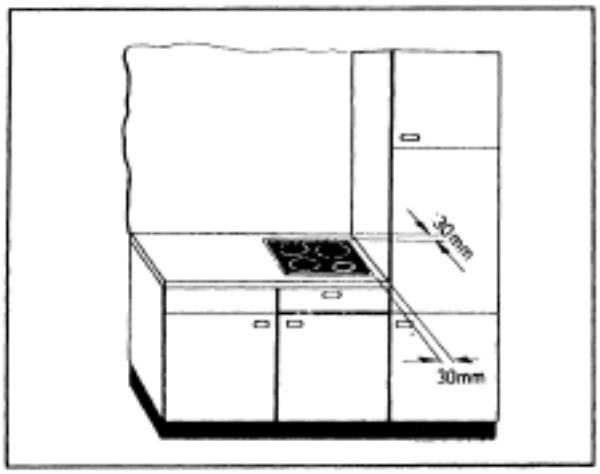
- Loosen the screws.
- Set the hob unit into the cut-out and centre it.
- Turn the screw to the right until the clamps are firmly attached to the worktop.
- Check that the hob unit fits tightly on to the worktop.



Installation – Ceramic hob

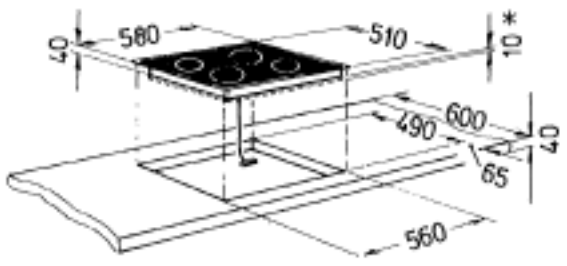
(These hobs are classified in Germany as "Y" class for heat protection).
They must be positioned so that there is adequate ventilation. There may be a wall at the rear and wall or tall units at one side. On the other side however, no unit or divider must stand higher than the hob.

There must be a minimum distance of 30 mm between the hob unit and adjacent furniture (e.g. tall unit) because of the heat radiated from the hob.



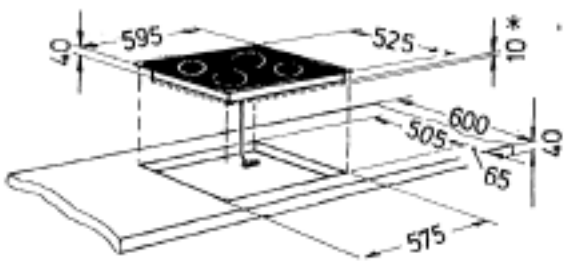
KM 121, KM 124, KM 125, KM 131, KM 132, KM 133, KM 134, KM 141
Prepare the worktop cut-out as shown in the illustrations below.

KM 121, KM 124, KM 125



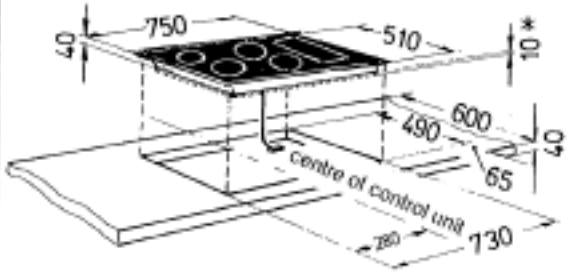
* Space for fixings and cable

KM 141



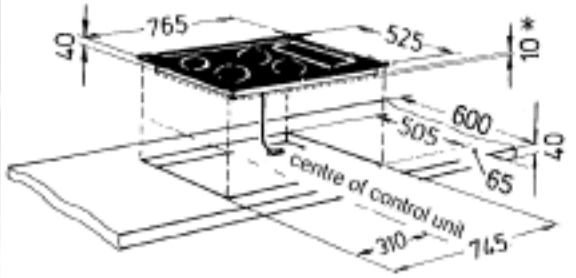
* Space for fixings and cable

KM 131, KM 132
(KM with plate warming area)



* Space for fixings and cable

KM 133, KM 134
(KM with plate warming area)

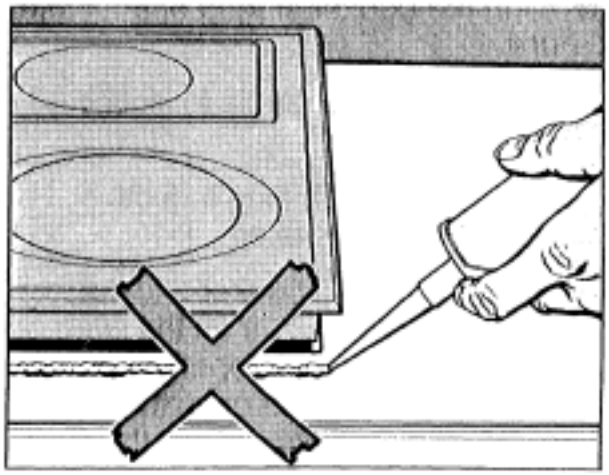


* Space for fixings and cable

KM 128, KM 129
The template provided with the hob must be used when cutting out the worktop, (cut-out with rounded edges).

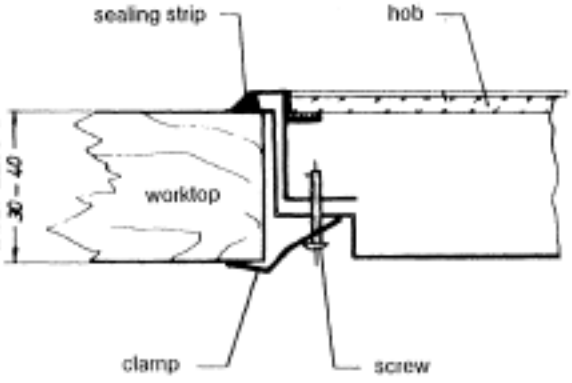
Installation of the hob unit

- Loosen the screws.

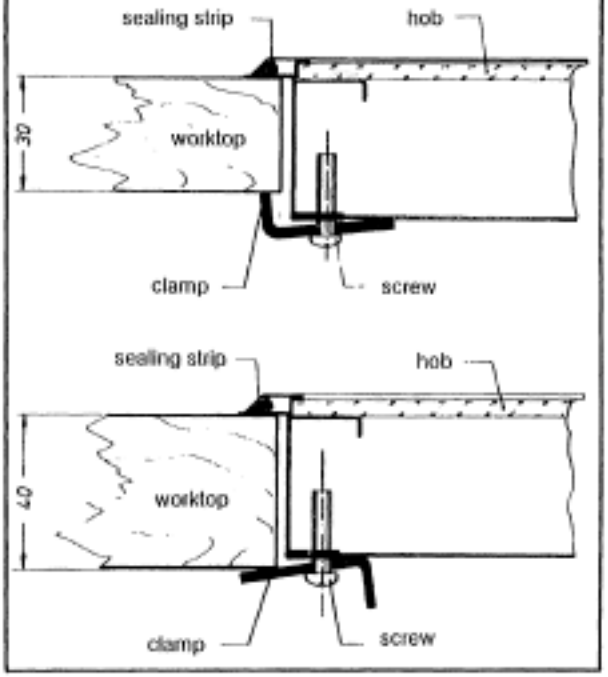


- **Under no circumstances should sealant find its way between the frame of the top part of the hob and the worktop.** Otherwise this will cause difficulties or even damage should the hob ever need to be take out for servicing. The rubber edge under the top part of the hob provides a sufficient seal for the worktop.
- Set the ceramic hob in the cut-out and centre it. (The Miele inscription must be legible at the front).
- Turn the clips outwards and tighten the screws.
- Check that the hob unit fits tightly on to the worktop.

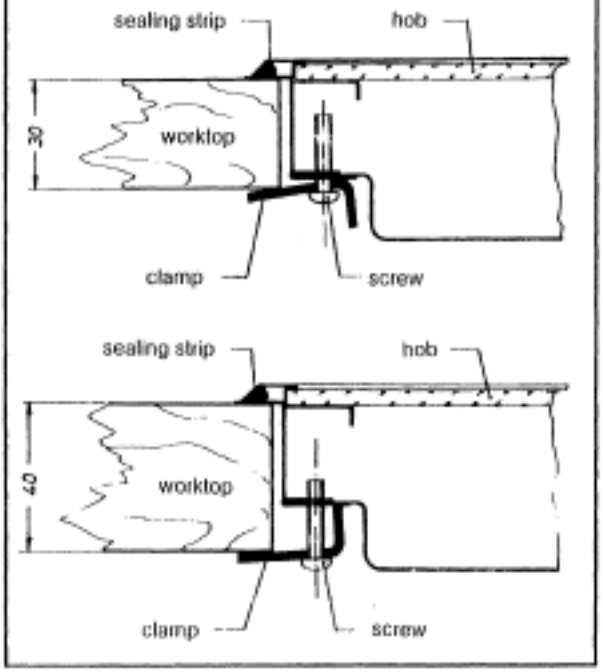
KM 121, KM 132, KM 133, KM 134, KM 141



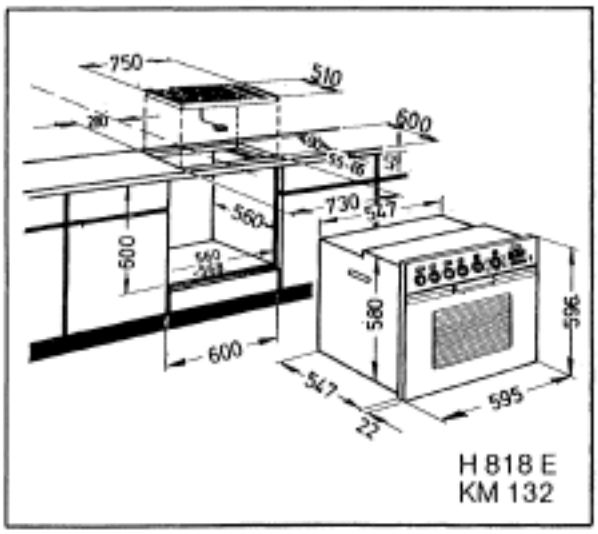
KM 128, KM 129



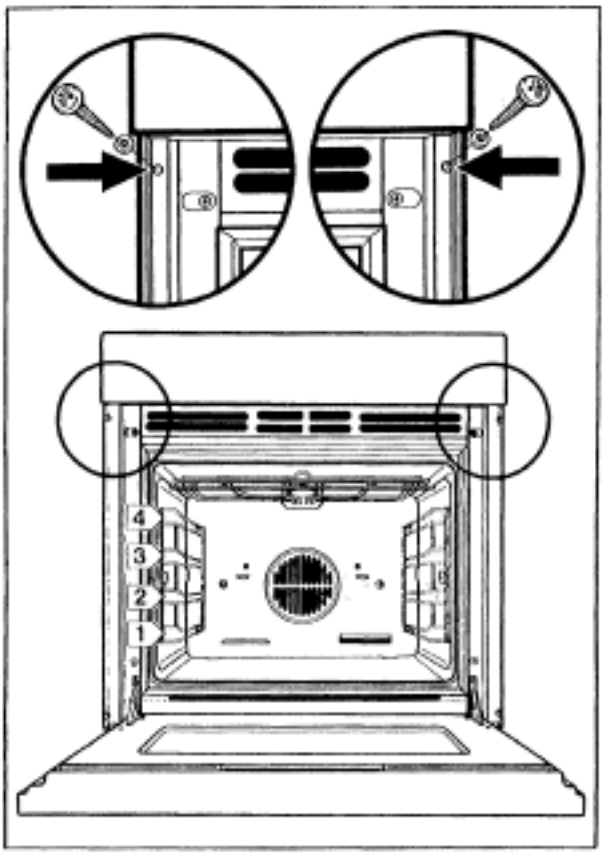
KM 124, KM 125, KM 131

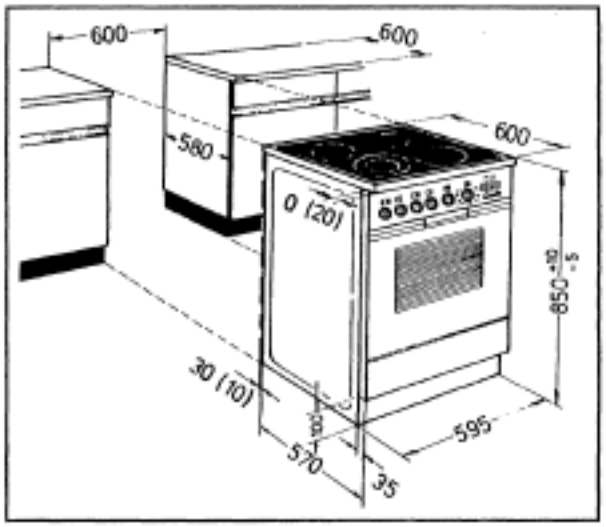


Installation – built-in cooker



- Turn off the mains electricity supply to the isolator.
- Align the cooker in front of the base unit.
- Connect cooker cable to isolating unit.
- Connect the hob plug into the socket on the cooker.
- Push the built-in cooker into the oven base unit as far as the oven trim and align. Then open the oven door and screw the oven to the side panels of the base unit via the oven trim. The holes provided for this are approximately 160 mm beneath the top of the facia panel.

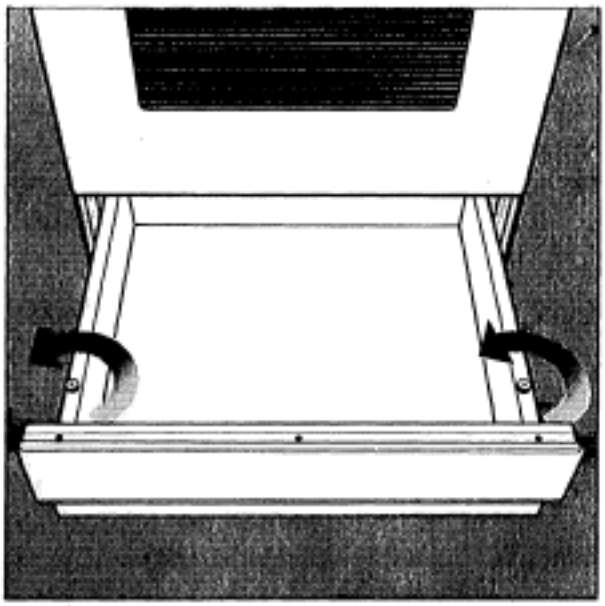




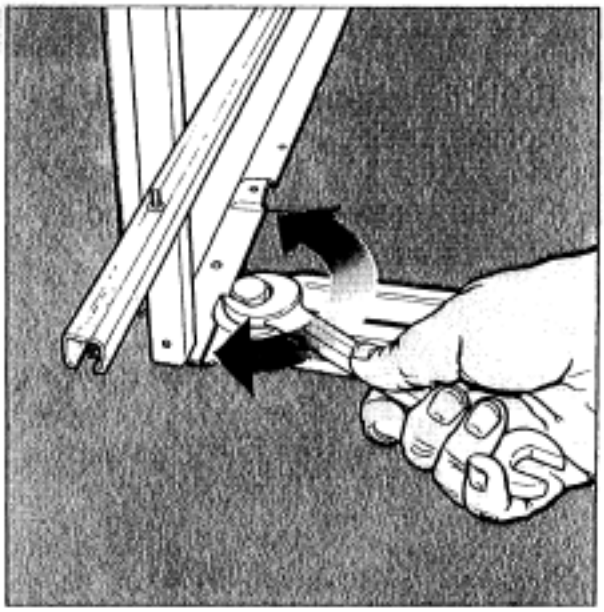
(This cooker is classified in Germany as "Y" class for heat protection).
This cooker must be so positioned that there is adequate ventilation. There may be a wall at the rear and wall or units at one side. On the other side however, no unit or divider must stand higher than the cooker.

Height adjustments up to 15 mm can be made to the four screw feet, to compensate for any unevenness in the floor, or to align with adjacent furniture.
To adjust the machine feet, pull out the storage drawer, and unscrew the knurled nuts.

- Lift the drawer off its runners.
- Use a 19 mm spanner to adjust the level.



- Re-position the drawer and secure again with the nuts.



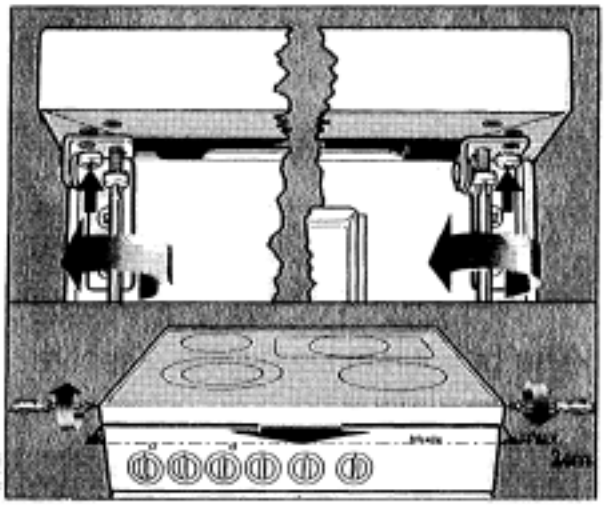
Installation – Free-standing cooker

Re-positioning of the vitreous ceramic hob

The ceramic hob can be brought forward by 2 cm.

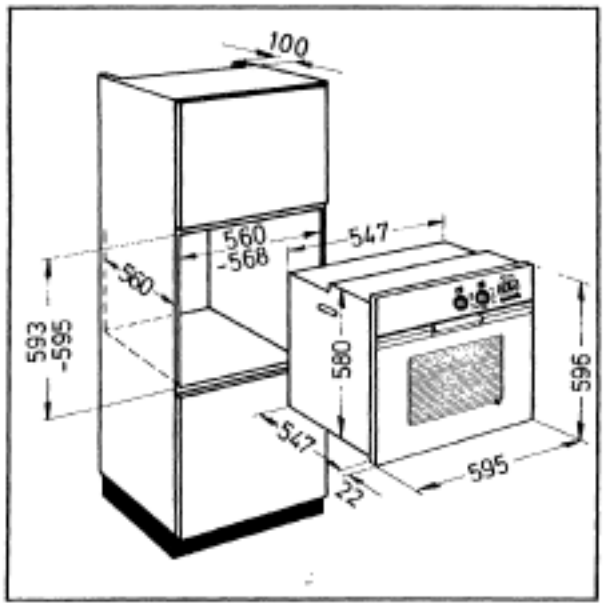
Disconnect the hob from the mains supply to carry out this adjustment.

- Remove the screws at the rear and sides from the hob.

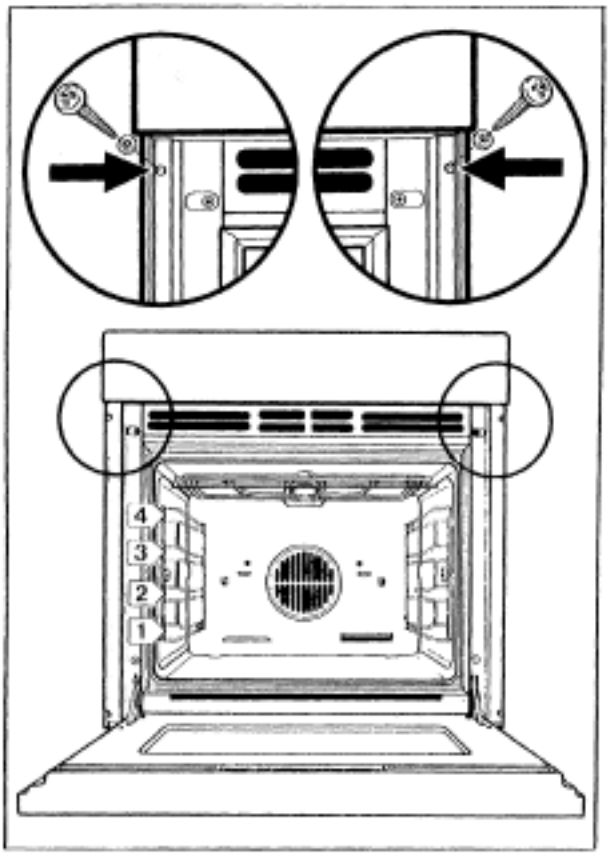


- Push the ceramic hob forward, do not lift it off.

- Put the screws into the new holes and secure.



- Turn off the mains electricity supply for connecting to an isolator.
- Connect the oven to the electricity supply.
- Place the appliance in the oven housing as far as the oven trim and align.
- Open the oven door and using two screws secure the oven to the side walls of the housing unit through the holes in the oven trim.



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